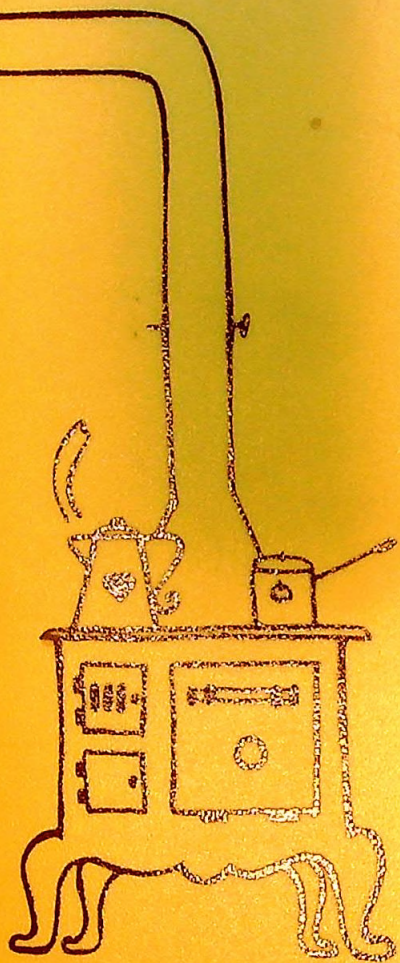




# Home On The Range



Recipes From Members and Friends of the  
Pretty Prairie United Methodist Church,  
Pretty Prairie, Kansas







Linda Kraut



A BOOK OF

FAVORITE

# *Recipes*

Compiled by

UNITED METHODIST WOMEN

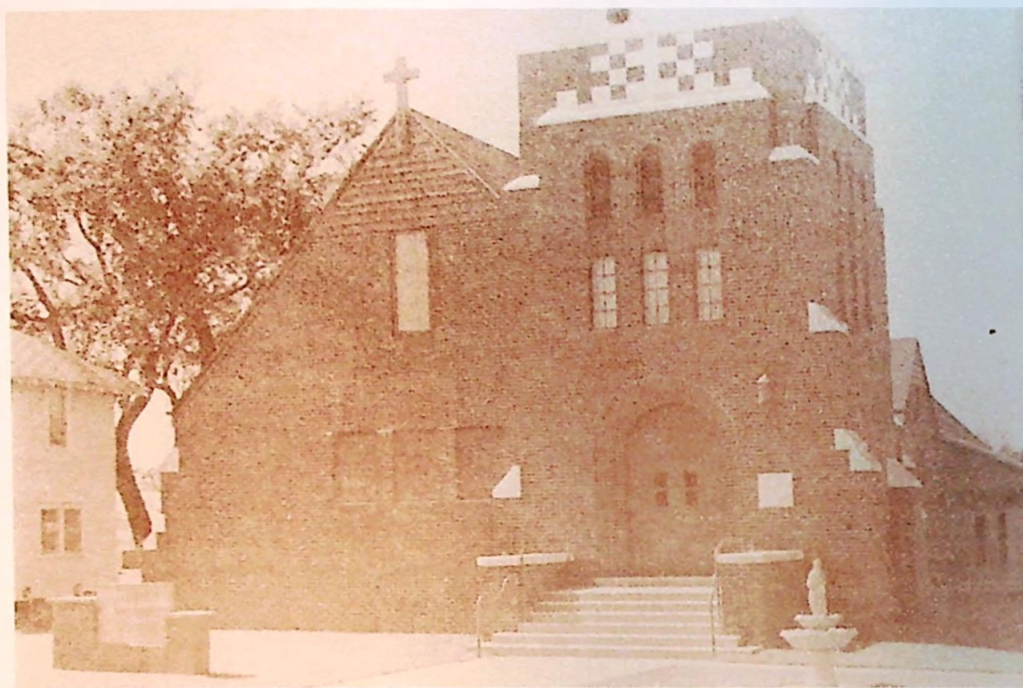
of the

UNITED METHODIST CHURCH  
PRETTY PRAIRIE, KANSAS



© Copyright 1968-1987 by CIRCULATION SERVICE, P.O. Box 7308, Leawood, Kansas 66207  
World's Largest Publisher of Personalized Cook Books  
Fund Raising Programs and Programs of Service  
For Church, School and Civic Organizations  
Printed in the United States of America





To: Our Patrons

If you've been searching for a new bill of fare  
This booklet is for you--we're glad to share.  
Whether you cook by the cup or the pinch  
To follow our instructions will prove a real cinch.

The recipes herein are each a winner  
Some for snacks or lunch or dinner.  
If, by chance, you are a newlywed lass  
These dishes will move you to the head of the class.

These concoctions are really ecumenical  
So whatever your faith you'll find they're special.  
Try them out and your friends will say,  
"You're not just a cook, you're a real gourmet"!

Bruce Voran



# *Favorite Family Recipes*



## **Expression of Appreciation**

The United Methodist Women wish to thank all who have helped in the preparation of this cook book by way of sharing their favorite recipes with us. We hope that everyone has as much fun using it as we have had putting it together for you.

We have endeavored to combine the practical with the unusual in order to provide an outstanding book of favorite foods that will be treasured and enjoyed by all.

Thanks to all who contributed time and recipes. A special thank you to Liz Cott for her understanding and inspiration for our cover design, and to Ed Markel for our book title.

A PERSONALIZED COOK BOOK  
IS A GIFT THAT'S APPRECIATED  
FOR ALL OCCASIONS



ORDER SEVERAL  
FOR GIFTS  
WHILE THEY ARE STILL AVAILABLE



# APPETIZERS PICKLES • RELISH





# Worth Remembering

Keep a toothbrush around the kitchen sink—you will find it useful in cleaning rotary beaters, graters, choppers and similar kitchen utensils.

Instead of trying to iron rickrack on the right side of the garment, turn the article. The rickrack can be pressed perfectly.

When your hands are badly stained from gardening, add a teaspoon of sugar to the soapy lather you wash them in.

Use paper cups as handy containers for your "drippings" in the refrigerator as they take up little room and can be thrown away when empty.

Before emptying the bag of your vacuum cleaner, sprinkle water on the newspaper into which it is emptied, and there will be no scattering of dust.

To whiten laces, wash them in sour milk.

To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed.

Dip a new broom in hot salt water before using. This will toughen the bristles and make it last longer.

Try waxing your ashtrays. Ashes won't cling, odors won't linger and they can be wiped clean with a paper towel or disposable tissue. This saves daily washing.

Plant a few sprigs of dill near your tomato plants to prevent tomato worms on your plants.

Marigolds will prevent rodents.

Spray garbage sacks with ammonia to prevent dogs from tearing the bags before picked up.

You can clean darkened aluminum pans easily by boiling in them two teaspoons of cream of tartar mixed in a quart of water. Ten minutes will do it.

Fresh lemon juice will take away onion scent from hands.

Wash old powder puffs in soapy water, rinse well and dry thoroughly. Then use them for polishing silverware, copper and brass.

Soak colored cottons overnight in strong salt water and they will not fade.

To dry drip-dry garments faster and with fewer wrinkles, hang garment over the top of a dry cleaner's plastic bag.

If a cracked dish is boiled for 45 minutes in sweet milk, the crack will be so welded together that it will hardly be visible, and will be so strong it will stand the same usage as before.



## APPETIZERS, PICKLES, RELISH

### TORTILLA SNACK

Gay Crosley

1 container cream cheese	1 pkg. flour tortillas
1 lg. container sour cream	garlic salt to taste
2 cans chopped green chilies	

Spread cream cheese and sour cream on tortillas. Drain chilies to place on top of tortillas - add garlic salt to taste.

Roll and slice each tortilla in 3 sections.

### NIBBLES

Robert Young

1 box Rice Chex	1 tsp. celery salt
1 box Corn Chex	1/2 tsp. garlic salt
1 box Wheat Chex	1/2 tsp. onion salt
1 box pretzels	nuts

Mix cereals, pretzels and nuts in a large roaster. Melt butter and add salts. Pour butter mixture over cereal, mixing well. Bake 1 hour at 325°. Stir well every 15 minutes. Store in airtight container.

### GARLIC CRACKERS

Marilynn Sharp

Good snack to watch T.V. with or read a good book with.

Lida Brown

1 pkg. oyster crackers	1 tsp. lemon pepper
3/4 c. oil	1 pkg. Hidden Valley dressing
1/2 tsp. garlic powder	(DRY)
1 tsp. dill	

Mix last 4 ingredients well. Shake and mix over crackers. Let rest 2 hours and serve.

### HIKER'S GRANOLA (GORP)

Diana Dickerson

5 c. oatmeal (old fashioned)	1 Tbsp. brown sugar
1 c. shredded granola coconut	1/2 c. honey
1/2 c. wheat germ	1 tsp. cinnamon
1/2 c. bran	1/4 c. sesame oil
1 c. sliced almonds	1/2 c. sesame seeds
1 c. dates, chopped	1 tsp. vanilla
1/4 c. maple syrup	1 c. raisins

(Cont.)

Roast oats in ungreased 13x9 inch baking pan. Heat at 350° for 10 minutes. Combine all dry ingredients except fruits with oats. Mix in honey, oil, syrup and vanilla mixing thoroughly until well coated. Bake for 30-40 minutes, stirring frequently. Coat raisins with brown sugar. When granola is cool add raisins and dates and stir. M&M's, carob chips, dried fruit and many other things may be added for variety. Store in tight plastic container until the hike.

### GORP (SNACK FOOD)

Opal Miller

1 lb. plain M&M's  
1 lb. raisins

10 oz. dry roasted peanuts (Fisher  
dry roasted peanuts with reduced  
sodium, tastes best)

Mix and begin to nibble.

### CARAMEL CORN

Rowena Albright

Kids love this popcorn.

2 poppers of corn, popped  
1 c. brown sugar  
1 stick oleo  
1/2 tsp. salt

1/4 c. white syrup  
1 tsp. vanilla  
1/2 tsp. soda

Boil sugar, oleo, salt and syrup 5 minutes. Add vanilla.  
Add soda.

Pour over popped corn. Bake in oven 1 hour 250°.

### NO-FUSS CARAMEL CORN

Diane Seyb

Can be frozen.

4 qts. popped corn  
2 c. peanuts  
1 c. packed brown sugar  
1/2 c. butter

1/4 c. light corn syrup  
1/2 tsp. salt  
1/2 tsp. baking soda

Place popped corn and peanuts in large brown paper bag. Set aside. Combine brown sugar, butter, corn syrup and salt in 2 quart glass bowl or casserole. Microwave (high 100%) 3-4 minutes stirring after each minute, until mixture comes to a boil. Microwave 2 minutes more. Stir in baking soda.

Pour syrup mixture over popped corn and peanuts in bag. Close bag and shake well. Microwave high (100%) 1 1/2 minutes. Shake bag well. Microwave 1 1/2 minutes more. Shake bag and pour caramelized popcorn into large roasting pan. Cool and stir to separate caramel corn kernels. Makes about 4 quarts.



## CARAMEL CORN

May Zerger

10 qts. popped corn	1/2 c. white corn syrup
2 c. brown sugar	1 tsp. salt
1 c. oleo	1 tsp. baking soda

Combine brown sugar, oleo, syrup and salt. Boil 5 minutes. Add soda. Add to popped corn and stir. Bake in shallow pan at 250° for 1 hour.

## CARAMEL CORN

Vera Williams

5 qts. popped corn	1 tsp. soda
2 c. brown sugar	1/2 c. white syrup
1/2 c. butter or oleo	pinch cream of tartar

Mix brown sugar, syrup, butter and cream of tartar and cook on medium heat. Stir, bring to rolling boil for 5 minutes. Add 1 teaspoon soda. Mix well and pour over popped corn. Corn should be kept in a 200° oven until needed. After mixing place on cookie sheet and bake 1 hour at 200°.

## OVEN CARAMEL CORN

Anita Mead

Stores well if tightly closed.

8 - 15 c. popped corn	1/2 c. white syrup or honey
2 c. brown sugar	1 tsp. salt
2 sticks butter	1/2 tsp. soda

Combine sugar, butter, syrup or honey and salt. Boil 5 minutes. Stir in soda. Pour over popped corn. Place in 250° oven for 1 hour. Stir every 15 minutes. Cool.

## VEGETABLE BARS

Hilah Young

2 pkgs. crescent rolls	3/4 c. each of the following chopped
3/4 c. Miracle Whip	fine: green pepper, green
2 (8 oz.) pkgs. cream cheese	onion, tomatoes, carrots, cauli-
1 envelope Hidden Valley Ranch	flower, broccoli, Cheddar
dressing mix	cheese, mushrooms

Cover bottom of 11x17 inch jelly roll pan with rolls. Bake 350° for 7-8 minutes. Cool. Mix cream cheese, Miracle Whip, dressing. Mix together. Spread on rolls. Sprinkle vegetables over cream cheese mixture; press down vegetables. Chill cut into small bars. 72 bars.

(Cont.)

I like to mix vegetables and dressing together then sprinkle grated cheese on top, it stays together better.

### DILLY DIP

Bea Bethard

Easy to make & good.

2/3 c. sour cream  
2/3 c. Miracle Whip  
a little Tabasco sauce  
1 tsp. dill seed

1 tsp. parsley flakes  
1 tsp. Lawry's season salt  
or to taste

Mix all ingredients together. Refrigerate for 1 hour before using.

### VEGETABLE DIP

Kim Schrag

Good with fresh vegetables, crackers, chips, etc.

1 envelope Lipton vegetable  
soup mix

1 pt. (16 oz.) sour cream

Stir together and chill at least 2 hours before serving. Makes about 2 cups of dip.

### CHIP DIP

Pearl Fountain

1 c. deviled ham  
1/2 lb. cream cheese  
1 Tbsp. grated onion  
2 Tbsp. cream

2 Tbsp. Miracle Whip  
1/3 c. catsup  
1/4 tsp. salt

Mix and dip chips.

### A TASTY FRESH VEGETABLE DIP

Pearl Fountain

1 (8 oz.) jar Cheez Whiz

1 (8 oz.) pkg. bacon & horseradish dip  
(a party dip made by Kraft)

Mix both together. Add more bacon bits if you like and any other spices your family likes. Dip carrot strips, green onions, radishes, cauliflower or broccoli or celery strips. Could be used to stuff celery.



**DRIED BEEF DIP FOR CRACKERS**      **Melody Elsworth-Richard**

1/2 c. milk	1 (8 oz.) Philly cream cheese
1 (8 oz.) sour cream	1 pkg. dried beef, chopped

Mix and heat in crock pot. Use as dip for crackers.

**AVOCADO-TOMATO DIP**

**Rick Snyder**

**I make this when I want a large amount of very good dip.**

1 pt. (2 c.) sour cream	2 diced avocados
2 Tbsp. mayonnaise	2 diced tomatoes
1 pkg. Good Seasons Italian dressing mix	Tabasco, salt and pepper to taste

Mix sour cream, mayonnaise, Italian dressing, avocados, tomatoes, Tabasco, salt and pepper. Chill several hours. Serve with tortilla chips.

About 8 cups.

**HAMBURGER DIP**

**Leda Bechtel**

2 lbs. hamburger, browned & drained	3 lbs. Velveeta cheese, cubed
onion to taste	2 (21 oz.) cans pork & beans
	1 pkg. chili seasoning mix

Combine above ingredients and place in a crock pot. Serve when warmed and cheese is melted.

Serve with tortilla chips.

**PUMPERNICKEL DIP**

**June Miller**

1 carton sour cream	2 Tbsp. dill seed
equal amount mayonnaise (not salad dressing)	2 Tbsp. parsley flakes
2 Tbsp. minced onion (fresh)	2 tsp. Beau Monde (spice)

Get round pumpernickel loaf - hollow out and fill with dip. Serve with bread chunks.

## FRESH VEGETABLE DIP

June Miller

1 pt. mayonnaise	1 tsp. Accent
1/2 c. Mozzarella cheese, grated	1 tsp. salt
1 c. sour cream	1 tsp. pepper
1 Tbsp. Parmesan cheese	1 Tbsp. parsley flakes
1 tsp. garlic powder	

Mix all ingredients together and chill.

A dip for celery, carrots, cauliflower, etc.

## VEGETABLE DIP

Opal Albright

1 (8 oz.) pkg. cream cheese	1 c. chopped green pepper
1 can tomato soup	1/2 c. chopped onion
1 pkg. lemon jello	1/3 c. Miracle Whip

Dissolve jello in 1/2 cup boiling water, add tomato soup, mix well and set aside to cool. Cream the cheese and add to the jello and tomato mixture. Add the remaining ingredients.

Let set 24 hours before serving.

## HOT ARTICHOKE DIP

Cindy Krehbiel

Better than it sounds.

1 (13 1/2 oz.) can artichokes (not marinated)	1/4 c. grated Parmesan cheese
1/2 c. grated Cheddar cheese	1/2 c. real mayonnaise

Drain artichokes, then chop. Combine with other ingredients. Spread in 8 or 9 inch pie pan. Bake at 350° until lightly brown 20-25 minutes.

## JOSEPHINA SPREAD

Cindy Krehbiel

Makes 1 quart. Very rich!

1 c. butter/margarine	1 to 2 (4 oz.) cans green chilies
1/2 to 3/4 lb. Monterey Jack cheese	1 c. real mayonnaise
1 clove garlic	

Soften butter/margarine to room temperature. Grate cheese coarsely and beat into butter. Mash garlic. Drain and chop chili peppers. Add garlic, chilies and mayonnaise to butter/cheese



mixture. Store in glass jar in refrigerator. Let stand a few minutes at room temperature. Spread generously on slices of French bread or toast. Put under broiler for 1 to 2 minutes until golden.

### CHEESE SPREAD

Nita Carrithers

"The Best"

2 (8 oz.) pkgs. cream cheese	2 pkgs. dried beef
1 lg. carton cottage cheese	1/2 c. parsley
1 c. pecans	1 pkg. Italian salad dressing mix

Place all ingredients into food processor. Blend well.

### CREAMY CHEESE BALL

Mrs. Jack (Lelya) Austin

2 pkgs. (8 oz.) cream cheese, softened	1 c. shredded Cheddar cheese
1/2 c. soft butter	1 c. chopped pecans
1 pkg. (1 1/8 oz.) buttermilk style dressing mix	

Blend cheese, butter and dressing mix until creamy. Stir in Cheddar cheese. Refrigerate 2 or 3 hours until firm. Form into a ball and roll in chopped pecans. Serve with crackers. Makes about 12 servings.

### CHEESE BALL

Jan Bruce

Leave at room temperature.

2 (8 oz.) cream cheese	1 small onion (grated in blender)
1 (4 oz.) pkg. Blue cheese	dash Worcestershire sauce
1 (5 oz.) jar Old English cheese	

Mix with hands, shape in a ball and roll in chopped nuts.

### CHEESE BALL OR LOG

June Miller

1 (8 oz.) pkg. cream cheese	2 Tbsp. chopped parsley
1 (8 oz.) pkg. Cheddar cheese, (grated)	1/2 tsp. grated onion
1 (4 oz.) pkg. Blue cheese or jalapeno cheese	1 c. chopped nuts

Mix well. Shape into ball or roll, wrap and refrigerate until firm. Roll in chopped nuts. Serve with assorted crackers.

## CHEESE BALL

Beth Bechtel

2 lbs. Old English cheese  
1 lb. Longhorn cheese

3-4 oz. Blue cheese  
2 med. onions

Grate or grind cheeses and onions. Add small amount of each: garlic salt, chili powder, Tabasco sauce, Worcestershire sauce and liquid smoke. Form 4 or 5 balls. Roll in parsley flakes. Store a few days to ripen.

## E-Z SWEET PICKLES

Bertha Mae Hirst

Makes 1 gallon - you will love them.

cucumbers  
4 Tbsp. pickling spices  
4 Tbsp. pickling salt

2 tsp. alum  
4 c. cider vinegar

Cut cucumbers in cubes and place in gallon jar. Combine remaining ingredients and pour over cucumbers. Add water to cover cucumbers. Set aside 6-8 weeks. Discard juice, wash cucumbers and slice thin. Replace in jar and add 6 cups sugar, 6 tablespoons vinegar. Roll back and forth until dissolved.

## SWEET PICKLE CHIPS

Emma Holmes

14 or more cucumbers  
1 qt. vinegar  
8 c. sugar

2 Tbsp. salt  
2 tsp. pickling spice

Use 6 inch cukes or so. Wash and place in deep container (crockery stone jars best). Cover with unsalted boiling water each day for following 3 days. On fifth day drain and slice cukes in quarter inch slices. Combine sugar, salt and vinegar, add spices. Bring to a boil. Pour over slices. Each day for the 4 following days drain syrup from pickles and bring to a boil and pour over pickles. On ninth day leave pickles in hot syrup for 15 minutes or so. Heat syrup again. Pack hot pickles in jars and cover with syrup. Seal.

Write your extra recipes here:





# SOUPS SALADS SAUCES DRESSINGS



# Salads and Salad Dressings



## *For Appeal To The Appetite*

Chill ingredients before mixing—except for molded salads.

Provide tartness in the body of salad or dressing.

Use salad greens other than lettuce sometimes. Have you tried chicory, escarole, endive, kale, spinach, dandelion greens, romaine, watercress, and chinese cabbage?

Sprinkle orange, lemon, lime, or pineapple juice on fruits that may turn dark—apples, peaches, and bananas, for instance.

For tossed green salads, tear greens in fairly large pieces or cut with scissors. Larger pieces give more body to the salad.

Prevent wilting and sogginess by drying the greens used in salads, draining canned foods well before adding to salad, using just enough salad dressing to moisten. For raw vegetable salads, add dressing at the last minute.

## *Fruit Combinations*

1. Sliced pineapple, apricot halves, sweet red cherries.
2. Watermelon balls, peach slices, orange slices.
3. Grapefruit sections, banana slices, berries or cherries.
4. Grapefruit sections, unpared apple slices.
5. Peach slices, pear slices, halves of red plums.
6. Pineapple wedges, banana slices, strawberries.
7. Cooked dried fruit, white cherries, red raspberries.

## *Fruit and Vegetable Combinations*

1. Shredded raw carrots, diced apples, raisins.
2. Sliced or ground cranberries, diced celery and apples, orange sections.
3. Thin cucumber slices, pineapple cubes.
4. Avocado and grapefruit sections, tomato slices.
5. Shredded cabbage, orange sections, crushed pineapple.

## *Vegetable Combinations*

1. Grated carrots, diced celery, cucumber slices.
2. Spinach, endive, or lettuce, with tomato wedges.
3. Sliced raw cauliflower flowerets, chopped green pepper, celery, pimienta.
4. Shredded cabbage, cucumber cubes, slivers of celery.
5. Cubed cooked beets, thinly sliced celery, sweet onions.
6. Cooked whole-kernel corn and shredded snap beans, sweet pickles, onion rings.



## SOUPS, SALADS, DRESSINGS AND SAUCES

### SMICK'S BORSCHT SOUP

Mary Francis Graber

2 (#303) cans diced beets  
1 (#303) can green beans  
1 med. onion, diced  
2/3 c. vinegar  
1/2 c. sour cream

3 med. potatoes, cubed  
1 tsp. salt  
5 grains whole allspice  
1/2 lb. cured ham, diced

Mix all ingredients. Bring to a boil, then simmer for 20 minutes. This may be served as a hot or cold soup. Our family always had it hot. Flavors improve if cooled and reheated the second day. Serve with fresh, hot bread or biscuits to make a meal!

### MRS. MELICK'S SALMON CHOWDER

Anita Mead  
Belle Plaine, KS

5 slices bacon fried crisp  
1 med. onion, chopped  
3 c. potatoes, cut in 1 inch  
chunks  
3 c. milk

1 can salmon, undrained (bones  
removed)  
salt, pepper and butter to taste  
parsley for garnish

Boil potato chunks until soft. Drain. Combine bacon and drippings with other ingredients. Heat thoroughly. Garnish with parsley.

### SENATE BEAN SOUP

Virginia Walters

I keep this frozen in the deep freeze all winter.

1 lb. dried beans, navy, pea  
or great northern  
water  
1 meaty ham bone  
1 large onion chopped (1 c.)  
salt and pepper to taste

3 medium potatoes, peeled  
and diced  
2 cloves garlic, minced  
1 c. diced celery

In large kettle soak beans overnight in 2 quarts water, next morning add 2 more quarts water. Add ham bone, bring to boil and skim. Cover and simmer 2 hours or till beans begin to fall apart. Add potatoes, celery and garlic; simmer 1 hour longer. Remove ham bone and cut up meat, return to soup. If desired mash some of the potatoes and beans against side of pan to thicken soup. Season. Makes about 4 quarts and can be frozen. I usually use 1/2 picnic ham.

## RIEVAL BEAN SOUP

Marilynn Sharp

Put 1 or 2 good sized ham hocks into a large kettle and cover with water. Add 1 or 2 cups white beans; which have been washed and soaked over night. Add 1 small onion cut up fine. Bring to a boil and boil for 15 to 20 minutes; turn off heat on top of stove. Cover and put beans and hocks in oven and bake at 350° for 30 to 45 minutes or until done. Check that beans and hocks stay covered with water. After bean and hock supper or meal is over reserve the soup of the supper and add the Rieval to make the RIEVAL SOUP:

To make the RIEVAL; Combine 1 cup flour, 1 or 2 eggs and 1/2 teaspoon salt. (Add more flour if needed for fairly stiff dough.) Mix by hand until it crumbles into small pieces. A little water may be added. Rub the dough between the fingers to form the Rieval. Cook 5 to 10 minutes. Serve with fresh home made bread.

This recipe is written down like my Grandma Conrad wrote it. It was one of my favorites when I was growing up. Even today I can't eat or make Ham and Beans without making this soup too.

## KRAUT SOUP

Marilynn Sharp

No winter is complete unless Kraut Soup is made. Just serve with Homemade Bread. Grandma Conrad's recipe.

2 - 2 1/2 lbs. stew meat or soup bone	1/2 c. diced celery
3 - 4 carrots, diced	1/4 c. chopped onion (or 1 small onion)
3 - 4 potatoes, diced	2 - 3 c. stewed tomatoes
1 large can sauerkraut (or 3 c. sauerkraut)	salt and pepper

Boil stew meat or soup bone until tender. Add all peeled and diced vegetables. When the vegetables are nearly done, add the tomatoes. Simmer until done. Makes a large pan full. Serve with fresh Homemade Bread.

## CINNAMON APPLES

Nina Seyb

2 c. sugar	1/3 c. red hots
2 c. water	12 apples (preferably Jonathan)

Bring sugar, water and red hots to a boil. Peel, half and core Jonathan apples (or a similar variety). Drop halves into



boiling syrup and boil until tender. Watch that they do not over-cook. Remove apples. Cook juice to jelly consistency and pour over apples. Serve either warm or cold.

### HOT CHICKEN SALAD

Elaine McClure

2 c. cut up chicken breast	2 Tbsp. lemon juice
2 c. chopped celery	2 tsp. minced onion or 1/2 chopped regular onion
1 c. croutons	1/2 tsp. salt
1 c. mayonnaise	
1 small pkg. sliced almonds	
1 c. crushed potato chips	1/2 c. shredded cheese

Mix first 8 ingredients together in casserole dish or 9x11 cake pan. Top with cheese and chips. Bake 450° oven 10 minutes. DO NOT OVERBAKE.

### CHAMPAGNE SALAD

6-24-90  
Wilma Henderson

This salad is best when served only partially thawed.

12 to 16 oz. frozen strawberries	3/4 c. sugar
8 oz. pkg. cream cheese	1/2 c. chopped nuts
20 oz. can crushed pineapple, drained	3 bananas, diced
	12 oz. Cool Whip

Cream sugar and cheese together until smooth. Add other ingredients, adding Cool Whip last. Place in a 9x13x2 inch pan. Freeze at least 6 hours - preferably overnight. Garnish with fresh strawberries if desired.

### FRUIT CRUSH

Gerry Cole

1 pkg. (10 or 16 oz.) frozen strawberries, thawed	bananas 4 or 5 - diced in small pieces
1 (No. 2) can crushed pineapple	small jar maraschino cherries, cut in small pieces
1 (6 oz.) can orange juice concentrate, thawed	1/2 tsp. strawberry flavoring
1 (6 oz.) can lemonade concentrate, thawed	2 1/2 c. water

Mix together. Freeze until slushy. Serve. (I use 9 ounce plastic cups for individual servings and freeze crush. Then when I want to use it, I take from freezer and thaw until slushy. Excellent for breakfast or to take to field or for a snack.)

6-18-88  
very good

### FROZEN FRUIT CRUSH

Leda Bechtel

Very refreshing on a hot day in the harvest field.

- |   |  |
|---|--|
| 1 can (6 oz.) frozen lemonade               | 1 small bottle maraschino cherries             |
| 1 (6 oz.) can frozen orange juice           | (optional) cut up                              |
| 1 (8 oz.) box frozen straw-berries          | 3 or more bananas, diced (the more the better) |
| 1 (#2) can crushed pineapple, juice and all | 2 1/2 c. water                                 |
|   | 1 c. sugar (optional)                          |
- 1 16 oz 7 UP

1 can Sprite (cocktail)

Combine and freeze in individual cups or containers. Remove from freezer before serving so that it thaws enough to be slushy.

### FROZEN FRUIT SALAD

Connie McClellan

This is a great one to have on hand all summer in individual cups for the kids.

Venora Voran

- |                                  |                   |
|----------------------------------|-------------------|
| 1 small can orange juice         | 1/2 c. sugar      |
| 1 Tbsp. lemon juice              | 1/2 c. water      |
| 1 (202) can apricots, quartered  | 5 bananas, sliced |
| 1 (15 1/4 oz.) crushed pineapple |                   |

Mix together all ingredients, juice included.

Pour in 9x9 dish or individual cups and freeze 24 hours.

### FROZEN FRUIT SLUSH

Nellie Laggart

- |                                  |  |
|----------------------------------|--|
| 5 med. bananas, mashed           | 1 (12 oz.) can orange juice concen-        |
| 1 c. sugar                       | trate, thawed                              |
| 1 (20 oz.) can crushed pineapple | 3 to 4 cans (12 oz.) regular               |
| 1 can Mandarin oranges, mashed   | or diet 7 Up soda                          |
|                                  | 1 jar (10 oz.) maraschino cherries, halved |

Mash bananas in large pot. Add pineapple and mashed or pureed oranges. Stir in sugar. You may use more or less sugar to suit your taste. Slowly add soda pop, stirring after each is added. Pour mixture into sherbet cups or 6 ounce paper cups. Add one or two cherries to each container. Freeze until slushy (about 2 hours). If you make it ahead, take these out of the freezer at least 30 minutes before serving. You will need to stir slightly then to break up chunks.



### FRUIT CUP

Emma Holmes

**Serves 20. Easy quick frozen dessert.**

- |                               |                               |
|-------------------------------|-------------------------------|
| 2 (6 oz.) frozen orange juice | 1 (No. 2) can fruit cocktail  |
| 2 (6 oz.) frozen lemonade     | 2 tall cans crushed pineapple |
| 1 c. sugar                    | 4 bananas, cut in pieces      |
| 1 (12 oz.) can 7-Up           |                               |

Mix all together. Put in serving dessert cups, plastic or paper cups, can be used for family use.

### FROZEN FRUIT SLUSH

Kathy Perkins

**A favorite.**

- |                               |                                     |
|-------------------------------|-------------------------------------|
| 1 (6 oz.) frozen lemonade     | 1 (10 oz.) pkg. frozen strawberries |
| 1 (6 oz.) frozen orange juice | 2 cut up bananas                    |
| 3/4 c. sugar                  | 1 can crushed pineapple             |
| 1 (16 oz.) bottle 7-Up        | frozen peaches (optional)           |

Freeze mixture. Thaw slightly before serving.

### RAW CRANBERRY SALAD

Virginia Cloyd

- |                               |                               |
|-------------------------------|-------------------------------|
| 1 pkg. raw frozen cranberries | 1 1/2 c. sugar                |
| 1 pkg. miniature marshmallows | 1 c. chopped pecans           |
| 2 c. crushed pineapple        | 1 (8 oz.) container Cool Whip |

Grind frozen cranberries. Add marshmallows and pineapple. Mix in sugar. Let set overnight. Add whipped topping and nuts before serving.

### 5-CUP SALAD

Emma Holmes

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1 c. miniature marshmallows     | 1 c. sour cream or whipped cream  |
| 1 c. Mandarin oranges (drained) | 1 c. coconut or pecans or walnuts |
| 1 c. tidbit pineapple           |                                   |

Combine all ingredients. Mix well. Chill at least 1 hour or overnight.

## LUNCHEON SALAD

Venora Voran

Recipe from Joella Voran - 1945.

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 1 can condensed tomato soup           | 1 c. chopped celery            |
| 1 1/2 Tbsp. Knox gelatin<br>(2 pkgs.) | 2 Tbsp. chopped green pepper   |
| 1/2 c. cold water                     | 1 tsp. minced onion if desired |
| 1 c. mayonnaise                       | 1/2 c. cucumber                |

Soften gelatin in 1/2 cup cold water. Heat tomato soup and dissolve in gelatin mixture. Cool. Combine cream cheese and mayonnaise and add with remaining ingredients to gelatin mixture.

Serves 8-10.

## PRESBYTERIAN SALAD

Lois McClure

So named because Mrs. Borst, Presbyterian minister's wife, gave me the recipe.

- |   |                          |
|---|--------------------------|
| 1 (20 oz.) can crushed pineapple, undrained | 1 1/2 c. ice water       |
| 1/2 c. sugar                                | 1 c. celery, chopped     |
| 1 (6 oz.) box apricot jello                 | 1/2 c. nuts, chopped     |
| 1 (8 oz.) pkg. cream cheese, cubed          | 1 1/2 c. whipped topping |

Boil the pineapple and sugar together. Add jello; stir until dissolved. Add cream cheese while still hot. Stir until melted. Add ice water and chill until thick. Fold in celery, nuts and whipped topping. Cool to set. May be molded.

Serves 15.

## CRANBERRY WHIPPED CREAM SALAD

4-6-98

Lelya Austin

- |   |   |
|---|---|
| 1 (8 oz.) can crushed pineapple           | 1 tsp. grated orange rind   |
| 1 (3 oz.) pkg. raspberry flavored gelatin | 1 (11 oz.) can Mandarin oranges                                       |
| 1 (16 oz.) can whole cranberry sauce      | 1 c. whipping cream, whipped (2 Seal) <i>1/2 c. min. marshmallows</i> |

Drain pineapple reserving juice, set pineapple aside. Add enough boiling water to juice to measure 1 cup. Combine gelatin and juice mixture in a bowl, stirring until gelatin dissolves. Stir in cranberry sauce and grated orange rind. Chill until consistency of unbeaten egg whites. Fold in pineapple, oranges and cream. Spoon into a 12x8x2 dish. Chill until firm. Cut into squares. Yield - 10 to 12 servings. *Yeez*



## ORANGE TAPIOCA SALAD

Kathy Larson

Easy & Pretty.

- |  |   |
|--|---|
| 2 (3 1/2 oz.) pkgs. orange<br>tapioca pudding (you can use<br>plain tapioca pudding and add<br>2 Tbsp. orange jello) | 1 (13 1/4 oz.) can chunk pineapple<br>1 can Mandarin oranges<br>2-3 bananas, sliced |
|--|---|

Drain juice from fruit - reserving pineapple juice. Add water to juice to make 3 cups. Stir pudding into juice and bring to a boil. Cook till slightly thickened. Let cool. Add oranges and pineapple and refrigerate. Add bananas right before serving.

## ORANGE SHERBET SALAD

Marie A. Baty

- |   |  |
|---|--|
| 2 boxes orange jello<br>1 c. boiling water<br>1 c. mini marshmallows<br>1 (11 oz.) can Mandarin oranges,<br>drained | 1/2 pt. cream or 1 envelope<br>Dream Whip<br>1/2 c. chopped pecans<br>1 pt. orange sherbet |
|---|--|

Mix jello and boiling water, add marshmallows, mix well. Refrigerate until jello begins to thicken. Add oranges, cream, pecans and sherbet. Mix well. Pour in a 7x12x2 inch dish. Chill until firm.

## PINEAPPLE & CHEESE SALAD

Ellen Jane Bohr

This was Eva Kautzers favorite salad.

- |  |  |
|--|--|
| 1 box lemon jello<br>1 c. water<br>1 c. crushed pineapple<br>1 Tbsp. vinegar | 1/2 c. sugar<br>1 c. grated cheese<br>1 c. Cool Whip |
|--|--|

Bring to a boil the first 5 ingredients, let cool. Then add cheese and Cool Whip. Refrigerate until set.

## RASPBERRY SALAD

Emma Clara Stucky

- |  |  |
|--|--|
| 2 small or 1 large pkg. jello<br>(raspberry)<br>1 large size applesauce (25 oz.)<br>more or less | 1 small container frozen raspberries<br>(10 oz.) |
|--|--|

Heat jello in applesauce until it bubbles and is thoroughly dissolved. Add raspberries and pour into jello mold.

### BANANA SALAD

Francie Schastein

1 bunch bananas  
1 lg. can fruit cocktail  
2 cans Mandarin oranges

1/2 bag miniature marshmallows  
1 sour cream

Slice bananas. Drain fruit cocktail and Mandarin oranges.

Combine bananas, fruit cocktail, Mandarin oranges, marshmallows, and sour cream.

### BANANA SALAD

Cathie Strohl

1 pkg. lemon jello  
2 c. water

1 small can crushed pineapple  
(save juice)

Dissolve jello in 1 cup hot water. Add remaining water and drained pineapple. Add 2 sliced bananas and 1 cup marshmallows. Set.

#### Topping:

1 egg  
1/2 c. sugar  
1 c. pineapple juice

3 Tbsp. flour  
2 Tbsp. butter  
1/2 c. Cool Whip or mayonnaise

Beat eggs; add sugar, pineapple juice, flour and butter. Cool until thick. Cool. Add Cool Whip. Spread over set jello mixture.

### CINNAMON APPLE SALAD

Ruth Notestine

2 pkgs. cherry jello  
2 c. boiling water  
1/2 c. cinnamon candy

2 c. chopped apples  
2 c. diced celery  
1/2 c. chopped nuts

Dissolve candy in boiling water and add jello. When cool add apples, celery and nuts and let set several hours. Serves 10 to 12.

### ORANGE-PINEAPPLE SALAD

Vaneta Schroeder

1 lg. carton dessert topping  
1 pt. small curd cottage cheese  
1 can Mandarin oranges

1 (No. 2) can crushed pineapple  
1 pkg. (3 oz.) orange gelatin



Combine dessert topping and cottage cheese; mix well. Drain fruit; mix with first mixture. Add dry gelatin; mix well. Refrigerate. Serves 10 to 12.

### CHRISTMAS SALAD

4-6-98

Dixie McIlrath

- |   |                                   |
|---|-----------------------------------|
| 1 can cherry pie filling                | 1 1/2 c. miniature marshmallows   |
| 1 small can crushed pineapple (drained) | 1 med. container whipped topping  |
| 1 can Eagle Brand                       | 1 small pkg. pecan pieces (1/2 c) |

Mix in order and chill. Add few drops red color if cherries aren't very red.

Freezes well.

### HEAVENLY SALAD

Rowena Albright

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 lb. can crushed pineapple | 1 c. chopped celery           |
| 1 small box lemon jello     | 1 c. chopped pecans           |
| 1 large pkg. cream cheese   | 1 small jar pimento (chopped) |

Heat pineapple to boiling, remove from heat and add jello. Cool. Combine remaining ingredients and jello mixture. Fold in 1 pint Cool Whip. Refrigerate several hours. Sprinkle with American cheese grated.

### CRANBERRY SALAD

Vera Williams

This is a family favorite.

- |                          |                           |
|--------------------------|---------------------------|
| 1 pkg. fresh cranberries | 2 c. sugar                |
| 2 apples                 | 2 pkgs. (3 oz.) red jello |
| 2 oranges                |                           |

Make jello as instructed on package but do not add as much cold water. Grind cranberries, oranges and apples. Add sugar to either the fruit before putting fruit into jello or add it to jello when adding the hot water.

### FESTIVE GRAPEFRUIT SALAD

Jane Young

- |                                 |  |
|---------------------------------|--|
| 1/2 envelope unflavored gelatin | 3 grapefruit, sectioned                      |
| juice of 3 grapefruits          | 1 (No. 303) can crushed pineapple, undrained |
| 2 (3 oz.) pkgs. lemon gelatin   | 10 red maraschino cherries, quartered        |
| 1/4 tsp. cayenne pepper         |  |

(Cont.)

Sprinkle unflavored gelatin over grapefruit juice. Let stand for 5 minutes. Stir lemon gelatin into 1 cup hot water until dissolved. Add grapefruit juice mixture; stir thoroughly. Stir in pepper, grapefruit sections, pineapple and cherries. Pour into mold. Refrigerate until set.

### BEST CHERRY SALAD

Elaine Graber

1 (16 1/2 oz.) can pitted dark sweet cherries	1 (6 oz.) pkg. cherry gelatin
	1 c. boiling water
1 (11 oz.) can Mandarin oranges	1/2 c. pecans, chopped
1 (8 oz.) can crushed pineapple	

Dissolve gelatin in boiling water. Add rest of ingredients, cover and let set in refrigerator.

### GOOSEBERRY SALAD

Marjorie Martin

1 (3 oz.) pkg. lemon jello	2 c. hot water
1 (3 oz.) pkg. lime jello	1 scant c. sugar
1 can gooseberries	1 c. shredded mild cheese
1 c. chopped celery	1 c. pecan nuts

Dissolve jello in hot water. Add gooseberries and sugar and bring to a simmer. Let cool until syrupy. Add celery, cheese and pecan nuts. Place in refrigerator until set.

If fresh or frozen gooseberries are used, put 2 cups gooseberries, 1 scant cup sugar and 1/2 cup water and bring to a boil. Add jello mix and follow as directed.

### LIME CREAM CHEESE SALAD

Wilma Warfield

1 c. milk	1 (15 oz.) crushed pineapple
16 large marshmallows	1 large carton Cool Whip
1 box lime jello	3/4 c. mayonnaise
1 (8 oz.) cream cheese	

Heat milk, add marshmallows and stir till melted. Put dry jello into a large bowl, add milk-marshmallow mixture to jello and mix till jello is dissolved. Add softened cream cheese, blend with mixer. When mixed add pineapple including the juice, and the Cool Whip and the mayonnaise. Mix together and put into a cake pan 9x13 Pyrex or leave in large bowl till firm.



### CHEDDAR CHEESE JELLO SALAD

Brenda Wewe

- |                         |                            |
|-------------------------|----------------------------|
| 1 c. crushed pineapple  | 1 c. Dream Whip            |
| 1/4 c. sugar            | 1 c. grated Cheddar cheese |
| 1 small box lemon jello |                            |

Heat pineapple and sugar, while hot add jello. Then add 2 cups cold water. Put in ice box to chill. When just about set, fold in Dream Whip and cheese. Chill.

### CHEESE SALAD

Ruth Notestine

- |                        |                       |
|------------------------|-----------------------|
| 1 pkg. lemon jello     | 1 c. cold water       |
| 1 c. crushed pineapple | 1/2 lb. grated cheese |
| juice of 1/2 lemon     | 1 c. Cool Whip        |
| 1/2 c. sugar           | 1/2 c. chopped nuts   |

Heat pineapple and sugar to boiling. Add jello and remove from fire and stir well. Add cold water and lemon juice and chill until partially set. Add cheese, nuts and Cool Whip. Place in refrigerator until set and serve on lettuce. 8 to 10 servings.

### GOLDEN FLECK SALAD

Emma Holmes

- |  |                                  |
|--|----------------------------------|
| 1 box lemon jello                        | 1 c. crushed pineapple (drained) |
| 2 c. boiling water                       | 1/2 c. shredded carrots          |
| 1 (3 oz.) pkg. Philadelphia cream cheese | 1/2 c. nuts                      |
|  | 1/2 c. whipped topping           |
| 5 c. miniature marshmallows              |                                  |

Dissolve jello in boiling water add the cream cheese and marshmallows. Stir until all is dissolved and chill until thick. Then add pineapple, carrots and nuts. Mix well then fold in whipped topping.

Chill until set.

### INDIANA SALAD

Alta Potter

This is an old recipe handed down from many generations. Very good and keeps well for several days.

- |                           |                               |
|---------------------------|-------------------------------|
| 1 box lemon jello         | 1 c. cold water               |
| 1 c. hot water            | 1 small can crushed pineapple |
| 1/2 c. small marshmallows | 1 c. diced apples             |

(Cont.)

Dissolve jello, marshmallows and hot water. Let cool. Then add cold water, pineapple and apples. Let congeal.

Topping:

2 eggs, beaten  
3/4 c. sugar

2 or 3 Tbsp. lemon juice

For topping: Beat eggs, add sugar and lemon juice. Cook, stirring constantly until thick. Let cool. Add 1 package Dream Whip prepared as directed or 1 small carton Cool Whip. Put on top of congealed gelatin.

Can be used as vegetable or fruit salad.

JELLO SALAD

Doris Moore

2 pkgs. lemon jello  
1 c. boiling water

3/4 c. Miracle Whip

Set aside to cool.

1 c. grated carrots  
2 c. chopped celery

2 tsp. chopped onions  
2 c. small curd cottage cheese

Mix and chill.

SEA BREEZE SALAD

Margaret Albright

This is grandson Chris Fredericks' favorite salad.

3 pkgs. lemon or lime jello  
(or combination of both)  
2 c. boiling water  
2 c. cold liquid

1 c. drained crushed pineapple  
1 can Wilderness lemon pie  
filling or large package lemon  
pudding mix prepared according  
to directions and cooled  
1 envelope Dream Whip

Dissolve jello in boiling water. Add cold liquid (water and juice off pineapple). Let set until jello thickens. Stir in pie filling. Whip with an electric mixer. Reserve 1 cup of mixture. To the remainder add crushed pineapple. Put in a 9x13 pan and refrigerate until set. Whip Dream Whip as directed. Fold in reserved cup of jello. Spread over first layer and refrigerate.



### CRANBERRY SALAD

Gerry Cole

Delicious with roast turkey.

- |                                    |                              |
|------------------------------------|------------------------------|
| 1 pkg. ground cranberries          | 1 c. whipping cream, whipped |
| 1 - 1 1/2 c. sugar                 | and sweetened                |
| 1 envelope unflavored Knox gelatin | chopped pecans               |

Mix together cranberries, sugar and gelatin. Let set overnight.

Fold whipped cream into cranberry mixture a couple of hours before serving. Add chopped pecans if desired. Refrigerate.

### JINGLE BELL SALAD

Marilynn Sharp

- |                              |   |
|------------------------------|---|
| 1 pt. cottage cheese         | 1 small can crushed pineapple (drained) |
| 1 carton Cool Whip           |   |
| 1 pkg. raspberry jello (dry) | 1 can fruit cocktail (drained)          |

Mix all ingredients together. Place in the refrigerator to set.

### JELLO-COTTAGE CHEESE SALAD

Rowena Albright

This is an easy, fast salad to fix.

- |                         |                                |
|-------------------------|--------------------------------|
| 1 pt. cottage cheese    | 1 can drained Mandarin oranges |
| 1 small box jello       | Cool Whip                      |
| 1 can drained pineapple |                                |

Mix dry jello with cottage cheese. Fold in pineapple and oranges. Fold in small box Cool Whip.

### LIME JELLO SALAD 4-20-87

Dorothea Bay

- |                     |                               |
|---------------------|-------------------------------|
| 1 box lime jello    | 1 small green pepper, chopped |
| 1 c. mayonnaise     | 1 c. celery, chopped          |
| 1 c. cottage cheese | 1 c. boiling water            |

Make jello with boiling water. Mix until partially set. Add rest of ingredients. Chill.

### SPAGHETTI SALAD

Debbie Mead

I got this recipe from a fellow teacher while I was teaching Home Economics at Mulvane High School - Mulvane, KS. Its been a favorite at many get togethers.

- |   |                               |
|---|-------------------------------|
| 1 (10 oz.) pkg. vermicelli,<br>cooked & drained | 1 Tbsp. poppy seeds           |
| 1/2 c. sweet pickle juice                       | 2 Tbsp. chopped parsley       |
| 1 1/2 tsp. salt                                 | 2 ribs celery, chopped        |
| 1 garlic bud, chopped fine                      | 1 bunch green onions, chopped |
| 1 tsp. celery salt                              | 8 oz. Italian dressing        |

Mix together and store covered at least overnight - longer if possible.

### SPAGHETTI SALAD

Betty Stucky

- |  |                      |
|--|----------------------|
| 1 (10 oz.) pkg. thin spaghetti         | 2 cucumbers, chopped |
| 1 (16 oz.) Italian dressing            | 3 tomatoes           |
| 1 jar McCormick/Lawry<br>Salad Supreme | 1 red onion          |
|  | 2 green peppers      |
|  | 2 Tbsp. sugar        |

Marinate in refrigerator.

### PASTA SALAD

5-3-08

Diane Seyb

- |                                       |  |
|---------------------------------------|--|
| 8 oz. corkscrew macaroni              | 1/4 c. green olives, drain and<br>sliced   |
| 8 oz. bottle Italian dressing         |  |
| 3 oz. grated Parmesan cheese          | optional: chopped onion, green<br>pepper, cauliflower, broccoli,<br>tomato, celery |
| 1 Tbsp. McCormick Salad<br>Supreme    |  |
| 1 can black olives, drain &<br>sliced |  |

Cook macaroni until tender/firm. Drain, rinse with cold water, drain. Mix remaining ingredients together with macaroni. Refrigerate overnight. 8-10 servings.

### PASTA TOSS

Brenda Albright

- |  |                                    |
|--|------------------------------------|
| 1 box Creamettes rainbow<br>twirls (Rotelle) | 1 can black olives (sliced)        |
| 1 tomato (chopped)                           | 1 onion (chopped)                  |
| 1 jar Spanish olives (whole)                 | 1 red pepper (chopped)             |
| 1 head broccoli (flowerets)                  | 1 lb. shredded cheese              |
|  | 1 bottle Italian dressing (16 oz.) |



On this recipe you can use any vegetable whatever you think you'd like!

Cook macaroni according to the directions, stir in rest of ingredients except shredded cheese.

Mix thoroughly, let get cold in ice box.

Then add shredded cheese.

### HOLLY'S MAC SALAD

Tammy Windscheffel

3 c. uncooked macaroni

1/2 c. milk

1 cucumber

1/2 c. sugar

1 1/4 c. mayonnaise

2 medium tomatoes

1/2 medium onion

1/4 tsp. salt

Cook macaroni according to package directions and drain. Dice tomatoes, cucumber, and onion. Add all ingredients and mix well together. Chill.

### GREEK SALAD

Virginia Cloyd

Very Easy - Keeps Well.

1 head of cabbage

1 small jar olives (drained)  
green

1 can black olives (drained &  
sliced)

1 tsp. salt

1 tsp. black pepper

1/2 c. oil

1/4 c. vinegar

1 red onion (diced)

1 green pepper (chopped)

1 Tbsp. Cavender's Greek all  
purpose seasoning

Toss well together.

### LAYERED LETTUCE SALAD

Lori Schrag

1 head lettuce

4 or 5 hard-boiled eggs

1 (10 oz.) pkg. frozen peas

1/2 c. green pepper, chopped

1 small onion, diced

7-16-87  
used 8x15 pan  
needed more mayo to cover  
8 slices crisp bacon, crumbled

3/4 c. Miracle Whip

1/2 c. sour cream

6 oz. Cheddar cheese, shredded

In 9x13 inch pan, put first 6 ingredients. Do not cook peas. Mix together the Miracle Whip and sour cream and spread evenly over the top. Top with shredded cheese. Cover and refrigerate 18-24 hours.

### LETTUCE TOSS

June Miller

Salad - Keeps well in refrigerator. Will last several days.

- |                              |                               |
|------------------------------|-------------------------------|
| 1 head lettuce, shredded     | 1/2 lb. bacon, fried & diced  |
| 1/2 c. diced onion           | (jar of bacon bits for salads |
| 1 (10 oz.) pkg. frozen peas, | may be used)                  |
| uncooked                     | 1 c. mayonnaise               |
| 4 hard-cooked eggs, diced    | 2 Tbsp. sugar                 |
| 4 oz. Cheddar cheese, grated |                               |

Layer in glass dish or salad bowl the ingredients in given order. Add sugar to mayonnaise and spread as frosting. Cover and refrigerate 8 to 12 hours before serving. Toss before serving.

Optional Variations: bean sprouts, alfalfa sprouts, sliced mushrooms, grated carrots.

### WILTED LETTUCE

Lois McClure

Very old, used in early day with garden lettuce. Good with any leaf lettuce.

- |                |                      |
|----------------|----------------------|
| 2 strips bacon | 1/4 c. water         |
| 1/4 c. sugar   | salt to taste        |
| 1/4 c. vinegar | 3/4 to 1 lb. lettuce |

Brown bacon cut into small bits. Remove from heat add 1/4 cup sugar, 1/4 cup vinegar, 1/4 cup water and salt to taste.

Resume heat and stir until sugar dissolves.

Pour while hot over prepared lettuce. Serve at once.

### COLE SLAW

Melody Elsworth

Sometimes I substitute part of the vinegar with lemon juice.

- 1 large head cabbage, shredded    1 med. onion, diced

#### Dressing:

- |                       |               |
|-----------------------|---------------|
| 1 1/2 c. Miracle Whip | 1/4 c. milk   |
| 3 Tbsp. vinegar       | 2/3 c. sugar  |
| Mrs. Dash to taste    | salt to taste |

Mix dressing ingredients well, pour over slaw. Refrigerate until needed.



### BROOKVILLE SLAW

Mary Frances Graber

1 med. head of cabbage  
1 tsp. salt  
2/3 c. sugar

1 c. whipping cream  
1/3 c. vinegar

Shred cabbage, sprinkle with salt, cover and refrigerate 30 minutes before serving. Combine rest of ingredients. Whip cream. Fold all together. Chill. Serves 6-8.

### HEAVENLY SLAW

Pearl Fountain

Be sure to drain the crushed pineapple - or the slaw will be runny!  
Colored marshmallows are attractive.

1 small head cabbage  
1 regular can crushed pineapple, Miracle Whip to moisten  
drained

1 c. or more miniature marshmallows

Chop or shred cabbage fine. Mix in drained pineapple and marshmallows well. Add enough Miracle Whip salad dressing to moisten. Slaw should stand in soft mounds on the plate.

### CABBAGE SLAW

Daryl E. Young

1 medium head cabbage  
2 carrots  
2 crisp apples  
1 (15 1/2 oz.) can pineapple  
chunks or tidbits

1 1/2 c. small marshmallows  
1/2-3/4 c. raisins  
Miracle Whip and mayonnaise

Grate cabbage and carrots. Remove core and stems from apples cut in small pieces.

Drain pineapple. Add apple, pineapple, marshmallows and raisins to cabbage and carrots. Add Miracle Whip and mayonnaise to nicely coat cabbage etc. I use about 1/2 cup of each. Vary this to suit your own taste.

### POTATO SALAD

Doris Graber

10 potatoes (cooked)  
8 eggs (cooked)  
1 cucumber or sweet pickles  
1 medium onion *45 gr. onions*  
3/4 tsp. salt  
1/2 tsp. pepper

*part sour cream*  
3/4 c. mayonnaise or salad dressing  
mixed with 3 Tbsp. half & half  
1 Tbsp. mustard  
1 tsp. vinegar  
1 tsp. sugar  
1 tsp. sweet pickle juice  
*well mixed*

(Cont.)

Blend mustard, sugar, vinegar, pickle juice and add to mayonnaise mixture. Then add to potatoes.

### HODGE PODGE SALAD

Jo Ann Seyb

Makes 100 1/4 cup servings.

3 lbs. celery, chopped  
2 3/4 lbs. cabbage, shredded  
2 1/4 lbs. cucumber, diced

2 lbs. tomatoes, sliced  
4 oz. fresh onion, grated  
4 oz. green pepper, diced

#### Dressing:

2 c. Milani dill sauce  
1 gallon salad dressing

2 c. sugar

Toss lightly with dill dressing.

Dressing: Blend thoroughly and store in refrigerator.

### OVERNIGHT SALAD

Debbie Mead

1 head cauliflower, chopped  
1 head lettuce, cut up  
1 lb. bacon, fried & chopped  
1 lb. cheese, chopped or  
shredded

1 onion, chopped  
1 c. mayonnaise  
1 Tbsp. lemon juice

Mix the above ingredients together and store in refrigerator overnight.

### BACON-CAULIFLOWER TOSS

Nancy Royer

1/2 medium bunch Romaine  
lettuce, torn into bite-size  
pieces  
8 slices crisp bacon, crumbled  
1/2 small head cauliflower,  
broken into tiny flowerets  
(approximately 2 cups)  
1/4 c. sliced radishes

1/4 c. mayonnaise  
1/4 c. dairy sour cream  
2 green onions (approximately  
2 tablespoons)  
1/4 tsp. dried dill weed  
freshly ground pepper

Layer half each of the Romaine, bacon and cauliflower in glass salad bowl. Top with radishes and the remaining Romaine, bacon and cauliflower. Mix mayonnaise, sour cream and onion; drop by spoonfuls onto cauliflower. Sprinkle with dill weed and pepper. Cover and refrigerate at least 2 hours. Just before serving, toss.



### CAULIFLOWER SALAD

Rosemary (Rosie) Young

- |   |  |
|---|--|
| 1 med. to lg. head cauliflower<br>(raw) | 1 1/2 Tbsp. minced onion<br>(dehydrated) |
| 1 can large pitted black<br>olives      | 1 c. Hellmann's mayonnaise               |
|   | 8 oz. sour cream & chives                |

Slice or break cauliflower into bite-size pieces. Add sliced black olives. Sprinkle in onions. Mix in sour cream and mayonnaise. Let stand in refrigerator 2 to 4 hours before serving. This allows flavors to blend. Can be made day ahead.

### CAULIFLOWER & OLIVE SALAD

Dorothy Kautzer

- |  |                            |
|--|----------------------------|
| 1 head cauliflower, chopped or<br>broken | 1 can ripe olives, chopped |
| 3 or 4 green onions, chopped             | 1 c. mayonnaise            |

Mix all ingredients and let set to season. Keeps well.

### BROCCOLI SALAD

May Zerger

- |                      |                |
|----------------------|----------------|
| 1 bunch broccoli     | 1/2 c. sugar   |
| 1 head cauliflower   | 1/3 c. vinegar |
| 1 bunch green onions | 1/3 c. oil     |
| 1/2 c. mayonnaise    |                |

Chop broccoli, cauliflower and onions. Combine mayonnaise, sugar, vinegar and oil and stir into vegetables. Let set overnight. Serve.

### BROCCOLI SALAD

Venora Voran

- |                        |                 |
|------------------------|-----------------|
| 1 head raw broccoli    | 1/2 c. sugar    |
| 12 slices crisp bacon  | 2 Tbsp. vinegar |
| 1/2 red onion, chopped | 1/2 c. raisins  |
| 1 c. mayonnaise        |                 |

Mix together. Marinate overnight.

## BROCCOLI SALAD

Jan Bruce

broccoli, cut in small pieces  
using the tender tops  
radishes, diced  
green onions, chopped using  
part of the green

mushrooms, cut in small pieces  
black olives, sliced  
hard-boiled eggs, diced  
bacon bits  
ranch style dressing

Make as much as you want. Mix together all ingredients, except dressing. Before serving, add dressing and mix well.

## CARROT SALAD

Vera Williams

This is better the longer it sits. Will last in the refrigerator for several days.

2 lbs. carrots (fine sliced)

Cook until tender not mushy, drain and salt. Cut up:

1 1/2 c. celery  
1 green pepper  
1 med. size onion

1 can peas, drained  
1 can whole corn drained

### Dressing:

1 can tomato soup  
1/2 c. oil

1/2 c. dark vinegar  
1 c. sugar

Heat until sugar is dissolved. Pour over vegetables.

## MAYONNAISE

Dorothy Kautzer

Very good in potato salad.

1/2 c. vinegar  
1/2 c. water  
1 tsp. salt

1 heaping Tbsp. flour  
4 heaping Tbsp. sugar  
1 egg

Bring liquid to boil. Mix dry ingredients. Add egg and mix again. Add to liquid and stir hard. Cook until thick. Add cream and paprika. Sweet pickle juice may also be used. When proper thickness, add to salad.



### FRENCH SALAD DRESSING

Bertha Muser

1 can tomato soup  
1 c. sugar  
1 c. salad oil  
3/4 c. vinegar  
1 Tbsp. salt

1 Tbsp. paprika  
1 or 2 cloves garlic  
1 large onion  
1 tsp. dry mustard

(Slice onion and garlic thin and leave in for flavor.)

Stir well with egg beater. Makes about 1 quart. Shake well before using.

### EASY SALAD DRESSING

Mrs. Lester Crandall

1/2 c. sugar  
1/4 c. mayonnaise  
1/4 c. vinegar  
1/4 c. sour cream

cauliflower  
broccoli  
celery  
onion or your choice

Cream together. Use on diced vegetables such as listed above.

### BILTMORE FRENCH DRESSING

Mary Frances Graber

From Biltmore Hotel

1/3 c. brown sugar  
1/3 c. white sugar  
2 tsp. paprika  
2 tsp. salt  
1/3 c. catsup  
1/4 c. vinegar

1/2 c. corn oil  
2 Tbsp. grated onion  
juice 1/2 lemon  
1 clove garlic, minced or 1/4  
tsp. powdered garlic  
1 Tbsp. celery seed

Mix in order given and shake well in large jar.

### FRENCH DRESSING

Ruth Notestine

1/2 c. salad oil  
1/2 c. vinegar  
1/2 c. catsup  
1/2 c. sugar  
1/2 tsp. onion powder

1/2 tsp. garlic powder  
1/2 tsp. salt  
1 tsp. paprika  
1/2 tsp. pepper

Mix very well and chill.

## MAYONNAISE

Ellen Jane Bohr

This is a recipe from Lillian Hess.

2 eggs

1/2 tsp. salt

3/4 c. vinegar

1 c. sugar

2 Tbsp. flour

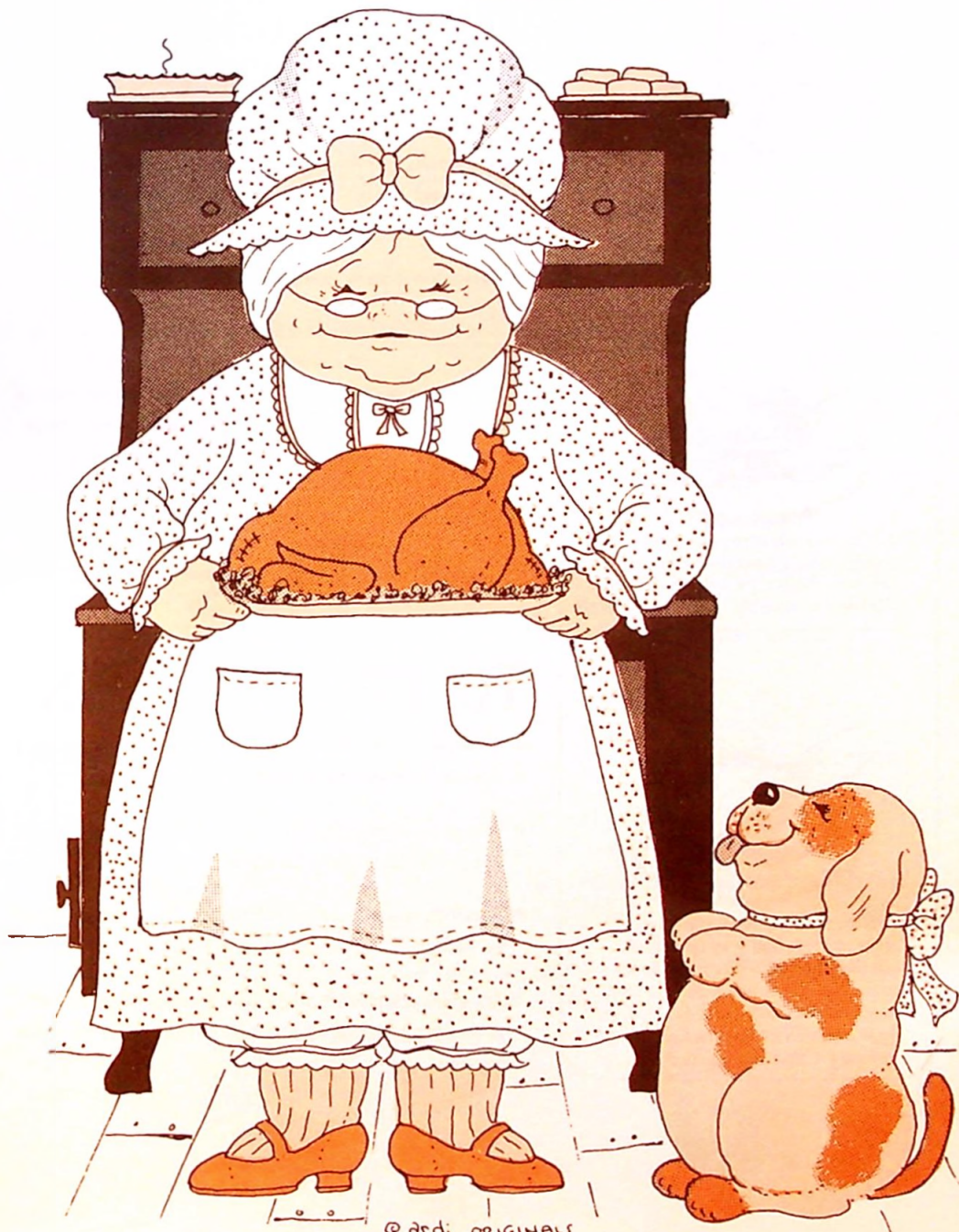
1 1/4 c. water

Mix eggs, sugar, flour and salt, then add vinegar and water.  
Cook until thick, let cool.

Write your extra recipes here:



MAIN DISHES  
MEAT · SEAFOOD  
♡ POULTRY ♡



### How To Carve Turkey



1. Remove leg: Hold drumstick firmly, pulling gently away from body. Cut skin between leg and body. Press leg downward and cut from body. Separate drumstick and thigh; slice meat from each piece.



2. Cut into white meat parallel to wing, making a cut deep into the breast to the body frame, as close to the wing as possible.



3. Slice white meat. Beginning at front starting half way up breast, cut thin slices of white meat down to the cut. Slices will fall away from turkey as cut. Continue until enough meat has been carved for first servings. Carve more as needed.

## Tips TO THE CARVER

- Convention doesn't forbid your standing up to carve, so, if it's easier, stand up.
- The bones get in your way if you don't know where to expect them; a little investigation tells you just where they are.
- Carving is unduly complicated by a dull knife.
- And remember the first rule of carving . . .

*"Cut across the grain"*

If you cut with the grain, long meat fibers give a stringy texture to the slice. Steaks are the exception.

## Tips TO THE HOSTESS

- A large roast can be carved more easily after it stands for about thirty minutes.
- When garnishing, don't be over-generous; leave space for the work to be done.
- Servings cool quickly so plates and platter *must* be heated.
- An inexperienced carver will appreciate a hostess who keeps the guests' attention diverted from his carving.



**MAIN DISHES--**  
**MEAT, SEAFOOD, POULTRY**

**STEAKED SPAGHETTI**

Diane Seyb

May be made ahead and refrigerated overnight. Cook 5-10 minutes longer.

1/4 lb. cheese grated (American)	1 small green pepper, chopped
1 large onion, chopped	2 c. cooked spaghetti
1 1/2 lbs. hamburger (do not cook)	salt & pepper
2 cans tomato soup	

Mix all ingredients together. Do not cook the hamburger, it's put into the casserole raw. Bake in 9x13 casserole at 375° for 45 minutes. May top with cheese the last 5 minutes.  
8-10 servings.

**HAMBURGER STROGANOFF**

Jeanene Wingate Lemon

minced onions - to taste	salt
1-1 1/2 lbs. ground beef	1 can (10 1/2 oz.) condensed
1-2 beef bouillon cubes	cream of mushroom
1 tsp. Worcestershire sauce	catsup
garlic salt (optional)	1 c. dairy sour cream

Brown ground beef; add onions, bouillon cubes, Worcestershire sauce, garlic salt and/or salt, soup and enough catsup for color; blend well. Heat until hot and stir in sour cream just before serving. Excellent over noodles or hot rice.

Makes 4-6 servings.

**NOODLE CREOLE**

Wilma Henderson

1 lb. ground beef (lean)	1 tsp. salt
5 oz. pkg. wide broad noodles	dash of pepper
1 green pepper diced	1/4 lb. American cheese (sliced,
16 oz. can tomatoes	cut fine)

Cook noodles in hot salted water until tender. Flush with hot water and drain. In skillet, cook meat with green pepper until pink is gone. Mix with other ingredients. Lay two pieces of cheese on top of mixture in casserole. Bake for 1/2 to 3/4 hour in 375° oven.

### COTTAGE BEEF BAKE

Elaine McClure

1 pkg. (7 oz.) elbow macaroni  
2 c. (1 pt.) creamed cottage  
cheese  
1 med. onion, chopped  
2 Tbsp. butter  
1 lb. lean ground beef  
1 tsp. salt

1 Tbsp. flour  
2 tsp. Italian seasoning  
1 can (8 oz.) tomato sauce  
2 c. (1/2 lb.) process American  
cheese (shredded)  
buttered bread crumbs

Cook macaroni, drain well, combine with cottage cheese, set aside. Saute onions in butter until transparent. Add ground beef cook until brown. Stir in salt; flour, Italian seasoning and tomato sauce. Cook 1 minute. Pour 1/3 meat mixture into buttered 2 1/2 quart casserole dish, top with 1/2 macaroni then 1/2 cheese. Repeat (use last 1/3 of meat mixture on top). Sprinkle with crumbs. Bake; uncovered for 45 minutes 325°.

Let stand 10 minutes before serving.

### SPAGHETTI CASSEROLE

Alta Potter

This is a good meat stretcher meal and almost complete with green salad.

1 lb. ground beef  
1 c. chopped onion  
1/4 c. green pepper  
1/4 tsp. garlic salt  
1/4 tsp. oregano

1 can cream of mushroom soup  
1 can tomato soup  
1 can water  
1 c. shredded cheese  
1/2 lb. spaghetti (cooked)

Brown beef, onions and green pepper. Add soups, spices and water and beat. Then add spaghetti. Spread cheese on top. Heat in skillet until melted or can be baked in casserole for 30 minutes at 350°. Serves 4 to 6 people.

### SALTIMBOCCA

Kathy Larson

1 1/2 lb. round steak 1/4" thick  
6 thin slices ham  
6 slices Mozzarella cheese  
1 egg, slightly beaten  
2 Tbsp. milk

3/4 c. fine dry bread crumbs  
10 1/2 oz. cream of mushroom soup  
1/2 c. milk  
2 Tbsp. dry white wine  
paprika



Cut steak into 6 pieces and pound to 1/8 inch thick. Top each with a ham slice. Cut cheese in narrow strips and place on ham. Roll meat around cheese and secure with toothpicks. Combine egg, 2 tablespoons milk. Dip meat rolls in egg mixture and roll in fine dry bread crumbs. Place rolls seam side down in 9x13 inch baking dish.

In saucepan, combine soup, milk and wine. Heat until bubbly and pour around meat. Cover baking dish with foil. Bake at 350° till tender (about 1 hour).

Uncover, sprinkle with paprika and bake 10 more minutes to brown crumbs. Spoon sauce over meat to serve, garnish with parsley.

### CHINESE PEPPER STEAK

Norma Larson

1/4 c. salad oil  
1 lb. round steak (cut in 1/4 inch slices)  
1/4 c. chopped onion  
1 tsp. salt  
1 c. chopped celery

3 or 4 green peppers (cut in strips)  
1 can beef bouillon soup  
2 Tbsp. cornstarch  
1/4 c. water  
1 can mushrooms (optional)

Put oil, salt and steak in skillet and brown. Add beef bouillon and simmer until meat is tender.

Add onion, garlic, green pepper and celery and cook over low heat until vegetables are tender.

Blend water and cornstarch and add to meat mixture to thicken. Serve over hot rice and with soy sauce.

### HAMBURGER CHEESE BAKE

Virginia Walters

Make 12 servings. To make 6 servings, use half of all ingredients except cheese (use 1 (3 ounce) package cream cheese and 1 small onion).

1 (8 oz.) pkg. noodles or vermicelli  
1 clove garlic (minced)  
2 lbs. beef, ground  
1 Tbsp. butter  
2 small cans tomato sauce  
salt & pepper to taste  
1 Tbsp. sugar

1 tsp. oregano  
1 1/2 c. cottage cheese  
1 (8 oz.) pkg. cream cheese (softened)  
1/2 c. sour cream  
1 onion, chopped  
1/4 c. chopped green pepper  
1 c. shredded Cheddar cheese

(Cont.)

Brown hamburger, add tomato sauce, salt and pepper to taste. Mix cottage cheese, cream cheese, sour cream, onions, green pepper and sugar.

Cook noodles or vermicelli according to package directions.

Use 9x13 pan or 2 small ones (grease pans well). Put 1/2 of noodles or vermicelli on bottom. Add cheese mixture. Put on rest of noodles. Add beef mixture and sprinkle with grated cheese on top. Bake 20 or 30 minutes until piping hot.

### STUFF BEEF ROUND

Greta Snell

2 lbs. round steak, cut 1/2 inch thick	1 tsp. salt
	1/8 tsp. pepper
4 oz. sharp processed American cheese, shredded (1 c.)	2 Tbsp. cooking oil
1/2 c. chopped onion	1 (10 1/2 oz.) can condensed beef broth
1/2 c. chopped celery	1/2 tsp. dry mustard
1/4 c. snipped parsley	2 Tbsp. flour
1/4 c. flour	1/4 c. water

Cut steak into 6 serving size pieces. Pound to 1/4 inch thickness.

Combine cheese, onion, celery, and parsley. Place 1/4 cup (approximately) cheese mixture in center of each piece of steak, reserving remaining cheese mixture (about 1 cup). Roll up each steak jelly-roll fashion; secure with wooden picks. Combine the 1/4 cup flour, salt and pepper. Roll meat in flour mixture. In skillet, slowly brown meat in hot oil. Drain off excess fat. Combine beef broth and mustard; add to steak rolls. Cover and simmer 45 minutes. Add reserved cheese to skillet; simmer 15-30 minutes more until tender. Remove meat to heated platter.

Skim excess fat from pan juices. Blend with 2 tablespoons flour and water; stir into juices. Cook, stirring constantly until sauce thickens and bubbles; pour over meat rolls.

### HAMBURGER CASSEROLE

Rosalia O'Leary

Quick, easy casserole.

2 lbs. hamburger	1 can (either of these) chicken
1/2 soup can of milk	soup, mushroom soup or celery
1 pkg. Tater Tots	soup

Brown hamburger and season. Remove all grease. Place in large casserole - cover with 1 can soup and 1/2 can milk. Place Tater Tots over top and brown in oven until done, about 350° - 375°.



## POOR MANS STEAK

Alta Potter  
From Grass & Grains

3 lbs. hamburger  
1 c. cracker crumbs

1 c. cold water  
salt & pepper to taste

Combine and mix well.

Press on cookie sheet and chill long enough to set. Cut into squares. Roll in flour. Fry on both sides in small amount of grease until golden brown. Place in baking dish. Pour 1 can undiluted mushroom soup. Bake at 350° for 1 hour.

I mix this - cut into bars and place in container with waxed paper between bars so can be easily separated and use as needed. Makes good hamburgers also.

## 7-LAYER CASSEROLE

Robert Young

1 1/2 c. rice  
1 1/2 c. whole kernel corn,  
canned or frozen  
2 (8 oz.) cans Hunt's tomato  
sauce

1 green pepper  
1 onion  
1 lb. hamburger  
salt & pepper to taste

Start heating oven to 350°. Ingredients are placed in layers rice, corn, salt and pepper. Pour over 1 can tomato sauce and 1 can water. Add green pepper and onion chopped. Gently crumble hamburger, raw, over all. Salt and pepper again. Pour other can tomato sauce plus 1/4 can water over all. Cover 11x7x3 inch roaster and bake at 350° for 1 hour uncover and bake 30 minutes.

## E-Z BAR-B-Q SAUCE

Melody Elsworth

1/2 c. catsup  
1/2 c. finely chopped onion  
3 Tbsp. brown sugar  
1/2 tsp. salt

1/4 tsp. pepper  
1/2 tsp. mustard  
1 tsp. Worcestershire sauce  
3 Tbsp. vinegar

Combine all ingredients in a glass measure microwave on HI for two minutes. Stirring occasionally until hot.

Use in barbecuing any meats.

**LEMON PIE PAN STEAK**  
**Quick, easy & economical.**

**Cathie Strohl**

1 lb. hamburger  
3-4 sliced onions  
5-6 sliced lemons

1 c. catsup  
1 Tbsp. Worcestershire sauce  
1/4 c. water

Place hamburger in a casserole dish. Add onion and lemon slices to the top of hamburger. Mix catsup, Worcestershire sauce, and water together and pour over meat. Bake at 400° for 45 minutes to an hour.

**KANSAS GOULASH**

**Rena Tallant**

1 lb. hamburger  
1 small can tomato sauce  
1 chopped onion

1 (No. 2) can whole kernel corn  
1/4 lb. cheese  
chili powder as desired

Put crumbled hamburger in skillet with chopped onion. When this is cooked well add tomato sauce, corn and cheese. Do not overcook with last three ingredients.

**CORNED BEEF CASSEROLE**

**Ethel Wingate**

1 can mushroom soup  
1 can celery soup  
2 soup cans of water  
3 chopped carrots

1 c. chopped onions  
1 can corned beef  
1 c. dry long grain rice  
1 bay leaf (if desired)

Put all together in 2 quart casserole. Bake 1 hour at 350°.

Cover bake dish for the first 30 minutes, then uncover last half of time (30 minutes).

**SCOTCH SCALLOPS**

**Harold McClure**

1 lb. ground beef  
2 Tbsp. flour  
1/2 c. milk  
1 onion, medium  
1/2 tsp. paprika

salt  
pepper  
6 potatoes  
2 Tbsp. butter

Boil potatoes and mash. Season to taste with salt, pepper, butter.



Brown hamburger with cut up onion, add 2 tablespoons flour, blend with hamburger. Lower heat add milk, cream together. Resume heat. Cook until boils 1 minute, add paprika.

Arrange seasoned mashed potatoes around large plate forming a nest in center. Put creamed hamburger in center. Sprinkle with paprika. Serves 7.

### COLOSSAL CHEESEBURGER

Kathern Graber

1 1/2 lbs. ground beef  
1/2 c. chopped onion  
1/2 tsp. salt  
1/4 tsp. pepper  
1/2 to 1 tsp. chili powder  
8 oz. can tomato sauce

2 (8 oz.) cans refrigerated crescent  
dinner rolls  
1 c. (4 oz.) shredded Cheddar  
cheese  
1 Tbsp. milk  
sesame seed

Preheat oven to 375°. Grease 12-inch pizza pan. In large frying pan, brown ground beef and onion; drain. Stir in salt, pepper, chili powder and tomato sauce; simmer while preparing crust. Separate crescent dough into 16 triangles. Arrange 13 triangles around prepared pan, spoke fashion, with narrow tips of triangles extending over pan edge about 5 inches. Press remaining triangles in center of pan to cover; seal perforations. Spread meat mixture over dough; sprinkle with cheese. Bring dough up over filling to center; pinch edges to seal. Brush with milk; sprinkle with sesame seed. Bake at 375° for 20 to 25 minutes until golden brown and crust is no longer doughy. Refrigerate any leftovers. Makes 5 to 6 servings. If pizza pan is not available, a large cookie sheet may be used. Arrange crescents in large circle shape as directed.

### KRAUT BURGER CASSEROLE

Marie A. Baty

1 lb. ground beef  
1 (No. 2 1/2 size) can kraut  
2 Tbsp. butter

3 medium size onions  
salt to taste

Place a layer of kraut, then layer of ground beef in casserole, then 1/2 of onions (fried in butter), then layer of kraut, other half of onions, and ground beef. Bake 45 minutes at 350° oven.

## BARBECUE MEAT BALLS

Dixie McIlrath

2 lbs. hamburger  
1 onion  
1 c. milk

1 tsp. salt  
dash of pepper  
3/4 c. quick oatmeal

### Barbecue Sauce:

6 Tbsp. chopped onions  
1 c. catsup  
1/2 c. water

3 Tbsp. vinegar  
1 tsp. sugar

Combine hamburger, onion, milk, salt, pepper and oatmeal. Mix well. Shape into small balls, and fry until brown. Place into baking dish and pour the barbecue sauce over all. Bake for 15 minutes at 350°.

For sauce - Combine all ingredients and simmer for 30 minutes.

## BEEF ROLL-UPS Stove Top Meal.

Melody Elsworth

4 minute steaks or round steaks mustard  
tenderized and cut into 4 dill pickle quartered  
(4x6 inch) squares 2 slices of bacon, cut in half  
1/2 onion, chopped

Spread each steak with prepared mustard. Add in order on each steak the bacon, dill pickle and chopped onion. Roll up and tie with a string securely. Roll each steak in flour and brown in skillet using oil. While steaks are browning, prepare the following sauce.

### Sauce:

Sometimes I add 1 teaspoon cornstarch to thicken it more.

1 tsp. Worcestershire sauce  
1 c. hot water  
1 small can tomato sauce

1 tsp. beef broth  
1 tsp. brown sugar

After beef roll-ups are brown on all sides pour off excess grease and add sauce. Simmer until beef rolls are tender. Serve over hot noodles on large platter. Serves four.



## BAR-B-QUED BRISKET

Cathie Strohl

Mix:

1 Tbsp. liquid smoke	1 tsp. garlic salt
1 1/2 tsp. salt	2 tsp. pepper
2 Tbsp. soy sauce	1 tsp. onion salt
1 Tbsp. celery seed	2 tsp. Worcestershire sauce

Pour over large brisket, seal in foil. Marinate overnight, turning occasionally. Bake in foil at 300° for 3 to 4 hours. Open foil, pour barbecue sauce over brisket and continue cooking for 1 hour.

### Barbecue Sauce:

3 Tbsp. brown sugar	1/2 c. catsup
dash of nutmeg	1 Tbsp. soy sauce
1 tsp. dry mustard	1 Tbsp. lemon juice

Take meat out of foil, pour off barbecue sauce into quart jar and chill. Skim off fat. Slice meat very thin. Pour barbecue sauce over meat and reheat in low oven. This can be fixed a couple of days ahead.

## BAR-B-Q BEEF ROAST

Martha Albright

3-4 lb. rump roast	1/2 c. chopped onion
1 tsp. salt	1 Tbsp. Worcestershire sauce
1/4 tsp. pepper	1 bay leaf
4 slices lemon	1/2 tsp. liquid smoke
1/2 c. catsup	

Place meat in baking dish, sprinkle with salt and pepper. Place lemon slices, onion, bay leaf and catsup and Worcestershire sauce and liquid smoke. Cover. Bake at 325° for 2-3 hours till tender.

## BARBECUE BEEF SANDWICHES

Connie McClellan

I put this in my crock pot and let it simmer all afternoon.

1 (8 oz.) can tomato sauce	1/4 c. chopped onion
2 Tbsp. vinegar	1 Tbsp. brown sugar
2 Tbsp. Worcestershire sauce	1 Tbsp. mustard
1 Tbsp. water	1 1/2 c. cooked beef

(Cont.)

Combine all the ingredients except shredded beef and heat. Add beef and continue cooking 15 minutes.

Serve on buns.

### SHANGHAI CASSEROLE

Diane Seyb

1 c. chopped onion	1 (10 oz.) pkg. frozen mixed vegetables
1 1/2 lbs. hamburger	2 c. cooked rice
1 clove garlic, minced	2 Tbsp. soy sauce
1 Tbsp. oil	2 tsp. salt
2 c. chopped celery	1/2 tsp. pepper
1 (10 oz.) can mushroom soup	1 (3 oz.) can Chinese noodles
1/2 c. water	

Brown meat, onions and garlic in oil. Add celery and soup. Cook mixed vegetables in 1/2 cup water for 5 minutes. Add vegetables and liquid to meat mixture. Stir in rice and seasonings. Bake in 9x13 casserole covered for 25 minutes at 350°. Top with noodles and return to oven for 5 minutes longer. Removing cover.

8-10 servings.

### ORIENTAL STIR-FRY MIX

Diana Dickerson

1 lb. round steak (1 inch thick)	4 green onions, cut in 1 1/2 inch pieces
1-2 Tbsp. cooking oil	2-3 mushrooms, chopped
water	1/2 can (8 oz.) water chestnuts, halved
3 Tbsp. soy sauce	1/4 c. bean sprouts
1 tsp. sugar	2 Tbsp. cornstarch
1 clove garlic minced (or 1 tsp. garlic powder)	3 Tbsp. water
1-2 carrots	cooked rice
1 green pepper, cut in 1 inch squares	chow mein noodles

Cut steak to 1/8 inch thick or thinner and 3-4 inches long. Brown strips in cooking oil. Pour off drippings, measure and add water to make 1/2 cup. Combine with soy sauce, sugar and pepper and garlic and add to meat. Cover and cook slowly 30 to 45 minutes. Using vegetable parer, cut carrots lengthwise into thin strips and cut in half. Add carrots, peppers, onions, mushrooms, water chestnuts and bean sprouts to meat. Cover and continue cooking for 15 minutes. Combine cornstarch and water in a glass and then pour on meat and vegetables to use as a thickening glaze. Serve with cooked rice. Makes 3-4 servings.



**SWISS STEAK**  
**(Microwave)**

**Diane Seyb**

2 lbs. boneless round steak	1 medium green pepper, thinly sliced
1/4 c. all purpose flour	1 (10 3/4 oz.) condensed tomato soup
1 tsp. salt	2/3 c. water
1/4 tsp. pepper	1 Tbsp. Worcestershire sauce
1 c. thinly sliced celery	
1 medium onion, thinly sliced and separated into rings	

Trim round steak, pound well. Cut into 6-8 pieces. Mix flour, salt and pepper. Coat steak with flour mixture. Place meat and any remaining flour mixture in rectangular dish 12x8 inch.

Combine celery, onion and green pepper in small bowl. Microwave at High (100%) 3-5 minutes. Mix with remaining ingredients. Pour over meat.

Microwave, covered at High (100%) 5 minutes. Reduce power to Medium (50%). Microwave until steak is tender, 40-50 minutes rearranging pieces after half the cooking time.

**SALAMI BEEF BOLOGNA**

**Debbie Mead**

**This is good to slice and use with crackers and cheeses during the holidays.**

2 lbs. hamburger	tiny bit of salt
2 Tbsp. Wright's or Morton's Tender-Quick salt	1 c. water
1/4 tsp. onion powder	1 1/2 tsp. liquid smoke
	1/3 tsp. garlic powder

Mix and shape into 2 long rolls. Wrap in Saran Wrap and refrigerate for 24 hours. Remove wrap. Lay on broiler pan and bake at 300° for 45 minutes. (Do not confuse Tender Quick with tenderizer.)

**MEAT LOAF**

**Melody Elsworth-Richard**

2 lbs. hamburger	3/4 c. catsup
2 eggs	1 tsp. Accent
1/2 c. warm water	1 pkg. onion soup mix - dry
1 1/2 c. bread crumbs	

Mix all ingredients together and put into loaf pan. Pour 1 (8 ounce) can tomato sauce over loaf. Bake at 350° for 1 hour.

**BEST, BEGINNERS MEAT LOAF**

Jeanene Wingate Lemon

1-1 1/2 lb. ground beef	1/4 c. water
1 egg	1 Tbsp. chopped celery
2-3 heels of soft bread	1-2 Tbsp. chopped onion
1/4-1/3 c. catsup	salt & pepper

Mix all ingredients in bake dish. Be sure to place 1/2 to 1 strip bacon in bottom of dish.  
350°-375°. 45-60 minutes.

**EVERYDAY MEAT LOAF**

Cathie Strobl

2/3 c. dry bread crumbs	1/4 c. chopped onion
1 c. milk	1 tsp. salt
1 1/2 lbs. ground beef	dash of pepper
2 beaten eggs	

Soak bread crumbs in milk. Add beef, eggs, onion and seasonings. Mix well. Form in individual loaves. Place in greased muffin pans. Cover with Piquant Sauce. Bake at 350° for 45 minutes or may bake in (8 1/2x4 1/2x2 1/2) loaf pan for 1 hour.

**Piquant Sauce:**

3-5 Tbsp. brown sugar	1/4 c. catsup
1/4 tsp. nutmeg	1 tsp. dry mustard

Combine all ingredients and pour over meat.

**MEAT LOAF**

Jo Ann Seyb

(100 Portions) Can be made in 18x24x2 inch greased pan or use ice cream scooper and drop on greased pan.

12 lbs. ground beef	12 tsp. salt
12 c. bread crumbs	1 1/2 tsp. pepper
12 eggs	1 1/2 tsp. dry mustard
12 c. milk	1/2 tsp. sage
1 1/2 (#10) can tomato puree	1/2 c. dried onions

Mix all together. (Can be made a day ahead). Bake 350° for 1 hour.



### TATER TOT CASSEROLE

Francie Schasteen

A very simple and quick recipe.

- |                             |                             |
|-----------------------------|-----------------------------|
| 1 lb. ground beef           | 1 can cream of chicken soup |
| 1/4 c. chopped onion (opt.) | 1 (16 oz.) Tater Tots       |

Brown ground beef with onion in skillet, stirring until crumbly. Place in 2 quart casserole. Top with soup and Tater Tots. Bake at 350° for 45 minutes. Yields 4-6 servings.

### TATER TOTS CASSEROLE

May Zerger

- |                      |                    |
|----------------------|--------------------|
| 4 lbs. hamburger     | 2 cans green beans |
| 1 onion              | 2 bags Tater Tots  |
| 2 cans mushroom soup |                    |

Brown and drain hamburger and onion. Mix with soup and beans. Layer in large pan with hamburger on top. Top with Tater Tots. Bake in 350° oven for 1 hour. Freezes well.

### STUFFED PEPPERS

Mary Frances Graber

- |                     |                          |
|---------------------|--------------------------|
| 1 1/2 lb. hamburger | 1 small can tomato sauce |
| 1 large onion       | 1/2 c. catsup            |
| 2 1/2 tsp. salt     | 1 tsp. Tabasco sauce     |
| 3-4 slices bread    | 15 medium sized peppers  |

Cut ends of peppers and remove core and membrane. Place peppers in boiling water. Remove from heat. Allow to stand 12 minutes before draining. Fry hamburger in large skillet until brown. Add diced onion, crumbled bread and salt; mix. Add tomato sauce, catsup, and beaten eggs. Stir again and add Tabasco sauce. Allow to simmer 10 minutes. Stuff peppers with the mixture and bake in a greased dish for 1/2 hour at 350°. The stuffed peppers may be frozen before baking if you wish.

### IMPOSSIBLE LASAGNE PIE

Debbie Seyb

The pie that does the impossible by making its own crust.

- |                                       |                            |
|---------------------------------------|----------------------------|
| 1/2 c. creamed cottage cheese         | 1 c. shredded Mozzarella   |
| 1/4 c. Parmesan cheese                | 1 c. milk                  |
| 1 lb. ground beef, cooked and drained | 2/3 c. Bisquick baking mix |
| 1 tsp. oregano                        | 2 eggs                     |
| 1/2 tsp. basil                        | 1 tsp. salt                |
| 1 (6 oz.) can tomato paste            | 1/4 tsp. pepper            |

(Cont.)

Heat oven to 400°. Grease pie plate (10x1 1/2 inch). Layer cottage and Parmesan cheeses in plate. Mix beef, herbs, paste and 1/2 cup Mozzarella. Spoon on top. Beat milk, baking mix, eggs, salt and pepper 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted between edge and center comes out clean 30-35 minutes. Sprinkle with remaining Mozzarella. 6 servings.

## LASAGNA

Nina Cross

1/2 lb. lasagna noodles	1 Tbsp. parsley (minced)
2 lbs. ground beef	2 (6 oz.) cans tomato paste
2 garlic cloves or salt	1 1/2 c. hot water
1 med. onion (chopped)	1/2 lb. Mozzarella cheese
2 1/2 tsp. salt	1 pt. cottage cheese
1/4 tsp. pepper	2 eggs
1 Tbsp. oregano	

Cook onion, meat and seasoning. Add tomato paste and water and simmer. Mix beaten eggs and cottage cheese. Put in large flat baking dish (9x13) in layers: 1st noodles, 2nd eggs and cheese, 3rd tomato paste and meat mixture and 4th Mozzarella cheese. Make 2 layers of each, ending with cheese on top.

Bake 30 minutes at 350°.

## MICROWAVE LASAGNA

Gay McClure Snyder

### A Real Time Saver.

1 lb. ground beef	1 1/2 tsp. salt
1 can (14 oz.) tomatoes	1 1/2 tsp. basil leaves
1 egg	1/2 tsp. oregano
2 c. cottage cheese	1/8 tsp. garlic powder
1/2 c. water	8 uncooked lasagna noodles
1 can (6 oz.) tomato paste	2 c. Mozzarella cheese, grated
1/4 c. Parmesan cheese, (grated)	1 Tbsp. parsley flakes

Brown crumbled beef, drain, in 1 1/2 quart casserole (about 5 minutes on high, stir once). Stir in tomatoes, tomato paste, salt, basil, oregano, garlic and water. Cover. Micro again on high 4-5 minutes till boils. Mix together cottage, Mozzarella, Parmesan cheese, egg and parsley. Pour 1 1/2 cup tomato sauce mixture into 12x8 glass baking dish. Spread evenly and add 4 uncooked noodles. Top with half the cheese mixture evenly.



Spoon 1 cup sauce over it. Put on 4 more noodles. Top with even layers of remaining cottage cheese mix, and sauce. Cover with Saran Wrap. Micro 15 minutes, rotate dish. Micro at 1/2 power 15 minutes. Remove Wrap sprinkle with Parmesan cheese. Micro 2 minutes to melt. Let stand 10 minutes, serve.

### BAR-B-Q MEAT BALLS

Chris Wilson

Great for a crowd. A crock pot works great.

1 (13 oz.) can evaporated milk	1 c. chopped onion
3 lbs. hamburger	2 tsp. salt
2 c. oatmeal	1/2 tsp. pepper
2 eggs	2 tsp. chili powder
1 tsp. garlic powder	

Mix thoroughly. Make small balls and bake in oven in shallow pan until brown at 375°.

Place in crock pot and cover with barbecue sauce. Cook on high for 1 hour - will keep on low for several hours until you are ready to serve it.

### BAR-B-Q MEAT BALL SAUCE

Chris Wilson

2 c. catsup	1/2 tsp. garlic powder
1 c. brown sugar	1/2 c. chopped onions
2 Tbsp. liquid smoke	

Mix, bring to boil, pour over meat balls.

### STROGANOFF DISH

Diana Dickerson

Use following Stroganoff Meat Balls recipe:

Microwave:

1 (4 oz.) pkg. semi-soft natural cheese with garlic & herbs	24 meat balls
1 (10.5 oz.) can cream of mushroom soup	1 (2.5 oz.) jar sliced mushrooms, drained
3/4 c. milk	paprika to garnish
2 Tbsp. tomato paste	hot cooked noodles (green spinach flats best)

In a deep 2 quart casserole combine cheese, soup and milk and tomato paste. Whisk until mixture is smooth. Cover. Microwave at full power (High for 5 minutes or until boiling). Stir once. Stir in meat balls and mushrooms gently. Cover. Microwave

(Cont.)

at 30% (medium low) for 15-20 minutes or until heated through. Stirring once. Serve over green noodles. Sprinkle with paprika. Serve hot.

### LASAGNE

Nancy Royer

1 lb. ground beef	1 egg
1 can (15 1/2 oz.) spaghetti sauce	1 Tbsp. dried parsley flakes
1 can (8 oz.) tomato sauce	1 tsp. dried basil leaves
1 Tbsp. dried parsley flakes	8 uncooked lasagne noodles
1 tsp. dried oregano leaves	2 c. shredded Mozzarella cheese (about 8 oz.)
1 carton (16 oz.) creamed cottage cheese	3 Tbsp. grated Parmesan cheese
1/4 c. grated Parmesan cheese	

1. Crumble beef into 1 1/2 quart casserole. Cover loosely and microwave on high (100%) 3 minutes; break up and stir. Cover and microwave until very little pink remains, 2 to 3 minutes longer; drain.

2. Stir in spaghetti sauce, tomato sauce, 1 tablespoon parsley and oregano. Cover tightly and microwave on high (100%) to boiling, 3 to 4 minutes.

3. Mix cottage cheese, 1/4 cup Parmesan cheese, the egg, 1 tablespoon parsley flakes and the basil.

4. Spread 1 1/3 cups meat sauce in baking dish, 12x7 1/2x2 inches. Overlap 4 lasagne noodles on sauce. Add 1 cup cheese filling and 1 cup Mozzarella cheese (reserve 1 cup Mozzarella cheese for top after cooking). Repeat layers with 1 1/3 cup meat sauce, remaining noodles and cheese filling. Top with remaining meat sauce. Cover tightly and microwave on high (100%) 10 minutes; rotate baking dish 1/2 turn. Microwave on medium (50%) until noodles are tender, 22 to 28 minutes longer. Sprinkle with remaining Mozzarella cheese and 3 tablespoons Parmesan cheese. Cover and let stand 10 minutes.

### STROGANOFF MEAT BALLS

Diana Dickerson

Use in Stroganoff Dish.

Microwave:

1 lb. ground chuck	2 tsp. instant minced onion
1/4 c. quick cooking oats	or onion powder 1 tsp.
2 Tbsp. ketchup	1 tsp. parsley flakes
1 egg	1/2 tsp. celery salt (optional)



In a medium bowl, thoroughly mix meat, oats, ketchup, egg, onion, parsley and celery salt. Shape into 1 inch meat balls. Place in a 12x17 inch baking dish and cover with vented plastic wrap. Microwave at full power (High) for 4 minutes. Turn meat balls over and rearrange meat balls in center of dish to outside edge. Cover and microwave at 30% (medium low) for 3-4 minutes or until meat is done when cut in center. Drain. Can be frozen for later use. Yield; 24 meat balls.

### BARBECUED MEAT BALLS

Connie McClellan <sup>350°</sup>

1 (13 1/2 oz.) can evaporated milk	1 c. chopped onion
3 lbs. hamburger	1/2 tsp. garlic powder
2 c. quick oatmeal	2 tsp. salt
2 eggs	1/2 tsp. pepper
	2 tsp. chili powder

Mix all together and shape into walnut size balls. Place in single layer in baking dish.

#### Sauce:

2 c. catsup	1/2 tsp. garlic powder
1 c. brown sugar	1/2 c. chopped onion
2 Tbsp. liquid smoke	

Bake at 350° for 1 hour.

4-5-96  
2 1/2 lb hamburger  
2 eggs  
1 c rice  
8 g pet milk  
2 Tbsp onion  
1/4 tsp pepper

1 c catsup  
1/2 c brown sugar  
1 T liquid smoke  
1/4 Tsp garlic  
1 T milk

### RICE MEAT BALLS

Greta Snell

1/2 lb. hamburger	1 egg
1/2 c. instant rice	salt & pepper
1 small onion, chopped	4 oz. tomato sauce

Mix all ingredients; use 2 ounces of tomato sauce. Form meat balls and place in casserole dish. Cover with remaining 2 ounces tomato sauce. Bake at 350° for 1 hour.

### DANISH MEAT BALLS

Esther Bentson

3/4 lb. ground beef	1/8 tsp. nutmeg
1/4 lb. ground pork	1/8 tsp. marjoram
1 small onion, grated	2 eggs
1/2 c. dry bread crumbs	1/2 c. milk
salt, pepper	1 can condensed consomme

(Cont.)

Mix all together. Make into small balls then brown in shortening. Pour off grease. Cover with consomme, simmer 15 minutes. Lift meat balls out onto warm container. When liquid is boiling add a paste made of 2 tablespoons of flour, 3 tablespoons of water. Let cook until transparent. When cooked add 2 tablespoons sweet pickle relish. Pour over meat balls. Serve hot.

### MARINADE FOR MEAT BALLS

Bea Bethard

Small meat balls, already cooked.

grape jelly

barbecue sauce

Equal parts.

Dissolve equal parts of grape jelly and barbecue sauce. Drop your cooked favorite meat balls into this liquid and simmer 15-20 minutes.

Spear small meat balls on round toothpicks.

Crock pot is good to use for sauce, then add meat balls.

### DEEP PAN PIZZA

Mary Drolte

3 c. flour  
1 c. water  
1 heaping tsp. yeast  
1/2 tsp. salt  
6 oz. tomato paste  
2 c. water  
1 lg. clove garlic

*8-1-92  
delicious  
small pizza*

1 Tbsp. oregano  
1 Tbsp. tarragon  
1/2 lb. hamburger  
1/2 lb. sausage  
1 onion  
1/2 c. Parmesan cheese  
6 oz. Mozzarella cheese

Mix 1st 4 ingredients - knead well. Place in oiled bowl - cover to let raise. Boil together the tomato sauce, water, garlic, oregano and tarragon. Brown the hamburger, sausage and onion. Roll out dough - place in oiled 12-14 inch pizza pan. Spread sauce. Sprinkle with Parmesan cheese. Top with meat and Mozzarella cheese. Bake 350° for 30 minutes. *try a 10x15 for thinner crust*

### BUN PIZZA

Debbie Seyb

1 lb. hamburger  
1/2 chopped onion  
1 tsp. oregano  
1 1/4 tsp. salt  
1/2 tsp. pepper

1 (6 oz.) can tomato paste  
hamburger buns  
chopped mushrooms  
shredded cheese



Brown hamburger, add onion. Drain. Add oregano, salt, pepper. Stir in tomato paste, simmer. Put bun tops on cookie sheet to form crust. Spoon mixture over buns. Top with mushrooms and cheese. Bake 20-25 minutes at 350°. Let stand 5 minutes then serve.

### BREAKFAST PIZZA

8-3-72 *Paula's Brunch*

Gay McClure Snyder

*7-10-11-12*  
 1 lb. sausage *Canadian Bacon* 5 eggs  
 1 (8 oz.) pkg. crescent rolls 1/4 c. milk  
 1 c. frozen (loose pack) hash 1/2 tsp. salt  
 browns 1/4 tsp. pepper  
 1 c. shredded Cheddar *Swiss* cheese 2 Tbsp. Parmesan cheese

Brown sausage and drain. Separate crescent dough and place in pizza pan forming a circle. Spoon sausage, potatoes and shredded cheese over the dough. In mixing bowl stir milk, salt and pepper, *eggs* pour onto pizza. Sprinkle on Parmesan cheese.

Bake at 375° for 25-30 minutes.

### UPSIDE-DOWN PIZZA

Opal Miller

2 lbs. ground beef 1/2 c. sour cream  
 1/4 c. onions, chopped 1 (8 oz.) can refrigerator crescent  
 1 envelope spaghetti sauce mix rolls  
 1 (6 oz.) can tomato sauce 2 Tbsp. melted butter  
 1 1/2 c. Mozzarella cheese 1/3 c. Parmesan cheese  
 (grated)

Brown ground beef and onion, drain add spaghetti sauce mix and tomato sauce. Simmer gently to let flavors combine. Spread meat mixture into 9x13 pan - layer on cheese and sour cream. Top with crescent rolls. Brush with butter and sprinkle with Parmesan cheese. Bake 375° 20-25 minutes.

### OVEN STEW

Connie Strohl

2 lbs. stew meat salt  
 1 chopped onion pepper  
 1 can green beans 1 can tomato sauce  
 chopped carrots 1 can water  
 chopped potatoes

Mix all the ingredients together. Bake covered at 275° for 5 hours.

### OVEN BEEF STEW

Gerry Cole

1 1/2 lbs. stew meat	4-5 potatoes, cut up
3-4 stalks celery, chopped	salt & pepper
6 carrots, chopped	1 Tbsp. sugar
1 can tomatoes, undrained	2 Tbsp. tapioca

Flour and brown meat in hot oil. Drain. Put everything in tightly covered pan. Stir. Bake 5 hours at 250°.

### TACO PIE

Irene Little

1 lb. ground beef	1 can refrigerator crescent
1 pkg. taco seasoning	dinner rolls
1/2 c. sliced olives (opt.)	1 1/2 c. corn chips (crushed)
green or black	1 c. grated Cheddar cheese
1 c. sour cream	

Brown beef, drain, add season mix, water and olives. Simmer 5 minutes. Separate crescent rolls and place triangles in ungreased 9 inch pie pan pressing to form a crust covering the pie pan. Sprinkle 1 cup corn chips over crust. Spoon meat mixture over chips in crust. Spread sour cream over meat. Cover with grated cheese. Sprinkle on remaining corn chips. Bake at 375° 20 to 25 minutes. Serves 4-6. I usually make 2 as the leftovers are good later.

### CHILI

Elma Soft

1 lb. pinto beans	salt to taste
1 lb. hamburger meat	1 garlic pod
2 Tbsp. cumin seed	1 Tbsp. chili powder

Cook beans well done - mash about 3/4 of them. Brown hamburger meat. Add meat and seasoning to beans and boil about 10 minutes.

Add water if too thick.

### CHILI

Deanna Stewart

2 lbs. hamburger	1 tsp. pepper
3 Tbsp. chili powder	2 Tbsp. dry mustard
1/2 tsp. Tabasco sauce	1 Tbsp. cumin seed
2 tsp. salt	



Brown above ingredients in oven to season about 20 minutes or until brown (put in 350° oven and doesn't spatter).

1 lg. can tomatoes or 2 small ones

Put tomatoes only in mixture bowl and beat until pulverized. Add to this mixture but do not beat 1 large can chili beans or 2 small ones. Cover with water and add ketchup if desired. Simmer 20 minutes. Add meat thickening. Simmer for desired consistency - 3 to 4 hours.

### MEXICAN CHILI

Ralph C. Eberly

May make 1/2 of recipe.

25 lbs. chili meat, ground coarse	1/2 c. salt
5 lbs. suet ground fine	1 lb. chili pepper
1/2 c. fresh bud garlic, chopped	3/4 lb. paprika
fine	1 Tbsp. oregano
2 Tbsp. comino	#5 plate
2 Tbsp. pepper	

Sift flour as needed to absorb grease.

Render suet in large pan. Add meat, garlic, comino, salt and black pepper. Cook until done which takes about 1 hour. Add 1 pound chili pepper, 3/4 pound paprika, 1 tablespoon oregano, let cook 15 minutes. Stir well so it will not stick. Then add sifted flour as needed to dry up the chili. Stir in flour slowly and let cook about 15 minutes so flour will brown. Take off of fire pour in large flat pan. Let set overnight. Cut into bricks, wrap and freeze.

### MEXICAN HAMBURGER CAKE

Jan Bruce

It makes a lot.

1 pkg. Doritos	2 cans tomato soup
2 lbs. hamburger	1 can mushroom soup
1 small onion, chopped	1 can Rotel tomatoes
1/2 pkg. taco spice powder	1/2 green pepper, chopped
1 lb. or less Velveeta cheese	

Put in greased dish 1 package crushed Doritos. Brown hamburger; add onion and green pepper. Drain, cool and spread over Doritos. Sprinkle 1/2 package taco spice powder and cut up 1 pound Velveeta cheese on hamburger. Bring to a boil the soups and tomatoes. Pour over all and heat in 325° oven 30 to 40 minutes or until cheese is melted and bubbly hot.

## MEXICAN MEAT LOAF

Elaine McClure

2 lbs. ground beef	1 c. (8 oz.) tomato sauce
1 onion (chopped)	2 tsp. garlic powder
1 chicken/rice soup	1 dozen large tortillas
1 cream mushroom soup	1 1/2 lb. Cheddar cheese (more if desired)
2 small cans chopped green chili peppers	9 oz. taco sauce

Brown and drain meat. Add all ingredients except tortillas and cheese. Simmer.

Tear 6 tortillas spread in bottom of 9x13 cake pan. Add 1/2 meat mixture, 1/2 cheese. Repeat. Bake 350° till melted. Bake uncovered 30-45 minutes.

## TACO SALAD

Cindy Graber

2 lbs. hamburger (browned & drained)	1 onion, chopped
1/2 c. water	4 ripe tomatoes
2 tsp. chili powder	1/2 lb. Cheddar cheese
8 oz. Italian dressing	2 cans chili beans
1 head lettuce	chips

Stir hamburger, water, and chili powder together. Mix in remaining ingredients.

## MEXICAN RICE

Nina Cross

3 Tbsp. margarine	2 1/2 c. hot water
1 1/4 c. uncooked rice	1 can (1 lb.) tomatoes
1/2 c. chopped onion	2 tsp. salt
1/4 c. diced green pepper	2 tsp. chili powder
1 clove garlic, crushed	

Melt margarine in large pan. Add rice, onion, green pepper and garlic. Cook, stirring over low heat until rice browns.

Add hot water, tomatoes, salt and chili powder. Bring to a boil. Cover and cook over low heat until liquid is absorbed and rice is tender, about 35 minutes.

10-12-07 Good

used minute rice (1 1/2 c dry)

1 cup H<sub>2</sub>O + 1 c salsa. Cooked 5 min.

Added 1/2 c + Velveta



## ENCHILADA CASSEROLE

Maurine Soft

- |                                     |   |
|-------------------------------------|---|
| 1 pkg. uncooked corn tortillas      | 2 (8 oz.) cans tomato sauce             |
| 1 to 1 1/2 lbs. ground beef         | 1 lb. grated Longhorn or Cheddar cheese |
| 1 medium onion, chopped             |   |
| 1 (10 oz.) can mild enchilada sauce |   |

Brown meat and onions, drain grease. In bowl mix enchilada sauce and tomato sauce. Grease deep casserole dish. Tear tortillas into small pieces. Layer tortillas, meat, sauce, cheese . . . repeat several times ending with sauce and cheese. Bake covered for 45 minutes at 375°.

## MEXICAN ENCHILADAS

Nina Cross

- |                        |                                   |
|------------------------|-----------------------------------|
| 1 lb. ground beef      | 1 (8 oz.) carton sour cream       |
| 1 small onion, chopped | 1/4 c. finely chopped green onion |
| 1 can refried beans    | 1/4 c. sliced pitted olives       |
| 2 tsp. oregano         | 1 c. shredded Monterey cheese     |
| 1 tsp. cumin           | 2 c. shredded Cheddar cheese      |
| flour tortilla shells  |                                   |
| 1 large jar taco sauce |                                   |

Cook ground beef with onion in colander over casserole for 5 minutes on high. Stir after 1/2 of time. Combine cooked beef, refried beans and seasonings. Divide mixture between tortilla shells add a little cheese in each and roll up. Place seam down in 13x9 casserole. Cover with taco sauce and put Saran Wrap over top. Microwave on high 10 minutes then 10 minutes power level medium (5). Combine sour cream, onions and olives. Spoon down center of enchiladas. Cover with remaining cheese and microwave 2 minutes high or until cheese melts.

## STUFFED TORTILLAS

Doris Moore

- |                           |                             |
|---------------------------|-----------------------------|
| 1 doz. tortillas          | 1/2 c. chopped green onions |
| 1 large can green chilies | 1 pt. cream                 |
| 1 lb. grated Jax cheese   | speck of garlic salt        |
| 1 large can tomato sauce  |                             |

Sauce: Mix tomato sauce, cream and onions and garlic salt in large saucepan. Heat to boiling, simmer 5 minutes. Meanwhile: Put each tortilla in hot grease for a few seconds; drain on absorbent

(Cont.)

towel. Divide chilies into twelve pieces. Lay strips across tortillas stuff with cheese. Roll up and place in Pyrex rectangular baking dish. When all tortillas are stuffed, pour sauce over all and sprinkle remaining cheese. Bake 350° for 30 minutes.

### GREEN CHILI ENCHILADAS

Cindy Krebbiel

**Better than it looks.**

- |   |                               |
|---|-------------------------------|
| 1 (10 3/4 oz.) can cream of mushroom soup | 2 lbs. hamburger              |
| 1 (16 oz.) can tomatoes                   | 1 medium onion                |
| 2 (8 oz.) cans tomato sauce               | 12 to 18 corn tortillas       |
| 1 (4 oz.) can green chili peppers         | 1/2 to 3/4 lb. Cheddar cheese |

Brown hamburger with chopped onion. Drain. Add soup, chopped tomatoes and juice, tomato sauce and chopped green chili peppers and hamburger. Fry tortillas in hot oil until medium to firm but not stiff. Drain and tear into 2 to 3 inch pieces. Grate cheese. In a large (over 3 quart) casserole layer 1/2 tortilla pieces, 1/2 hamburger mixture, 1/2 cheese. Repeat. Bake in 300° oven 15 to 20 minutes or in microwave until hot and bubbly.

### HAM LOAF

May Zerger

- |                 |                            |
|-----------------|----------------------------|
| 1 lb. fresh ham | 1 c. milk                  |
| 1 lb. cure ham  | 2 c. corn flakes (crushed) |
| 1 egg           |                            |

Grind ham and mix with remaining ingredients. Shape into loaf and bake in 350° oven for 45 minutes.

### PORK CHOPS AND SPANISH RICE

Lelya Austin

**Toss salad and hot buttered bread make this a complete meal. I make this in my electric skillet.**

- |                                |                        |
|--------------------------------|------------------------|
| 1 c. uncooked regular rice     | 1 small onion, chopped |
| 2 Tbsp. vegetable oil          | 1 tsp. salt            |
| 4 (1 inch thick) pork chops    | 1/4 tsp. pepper        |
| 3 c. coarsely chopped tomatoes | 1/2 tsp. garlic powder |
| 1 green pepper, diced          | 1/2 c. water           |

Saute rice in large skillet in vegetable oil over medium-high heat 3 to 5 minutes or until browned, stirring constantly. Remove rice and set aside. Add pork chops to skillet and brown on both



sides. Combine rice, tomatoes, green pepper, onion and seasonings; spoon over pork chops. Add water. Cover and simmer 50 to 55 minutes or until pork chops are tender. If you like wild rice use 3/4 cup regular rice and 1/4 cup brown rice.

Yield 4 servings.

### RIBS & SAUERKRAUT

Margaret Albright

Our family's favorite. Mother Carrie Albright gave me this recipe.

4 or 5 lbs. country-style pork ribs cut in serving pieces	5 or 6 slices bacon diced
1 qt. VALISIC Kraut (partially drained)	1/2 c. diced onion

Fry bacon and onion together until onion is tender but not browned. Drain off fat. Place bacon and onion in small bowl and set aside.

Dredge ribs with flour, salt and pepper. Brown in small amount of shortening plus the bacon-onion drippings.

Arrange ribs in a 8x12 Pyrex pan (or larger). Spread kraut over and around ribs. Sprinkle with bacon and onion. Cover with foil.

Bake at 350° for 3 hours.

NOTE: Bacon and onion must be used to give the kraut this enhancing flavor.

### HAM LOAF

Dorothea Bay

2 lbs. smoked ham, ground	2 1/2 tsp. mustard
1 lb. beef, ground	2 Tbsp. brown sugar
2 eggs, well beaten	1/2 tsp. pepper
2 c. bread crumbs	1/2 c. sweet milk

Mix thoroughly and pack in oblong loaf pan. Pour over loaf 1/2 cup hot water. Set the loaf pan into a pan of hot water and bake 1 hour at 400°.

### DRIED BEEF SANDWICH FILLING

Lelya Austin

This was a recipe of Jack's mother (Mrs. C. B. Austin). She served it at a "Social Hour" Club meeting here in Pretty Prairie and my mother-in-law Mrs. R. W. Field got it from her.

1/4 lb. dried beef, ground	1 c. chopped canned tomatoes, drained
1/4 lb. American cheese	2 Tbsp. chopped onion
2 eggs	
1/4 lb. butter	

(Cont.)

Combine beef, cheese, eggs, butter, onion and tomatoes, place in heavy saucepan over low heat and cook until butter and cheese are melted and all ingredients thoroughly heated.

Remove from heat, cool and add 2 chopped hard-boiled eggs. Mix thoroughly. Refrigerate.

### POOR BOY SANDWICH

Venora Voran

1 c. butter	15 potato rolls
1/4 c. mustard	1 1/2 lb. slivered ham
1/2 c. onion, finely chopped	Swiss cheese
1 Tbsp. dill weed	

Melt together first four ingredients. Spread mixture on both sides of buns. Add 3/4 slice of cheese and shredded ham. Wrap in foil. Warm in oven when ready to serve.

### HAM SANDWICHES

Opal Miller

1 c. butter (melted)	1/4 c. mustard
1/4 c. chopped onion	1/2 tsp. dill seed

Blend and spread on both sides of old fashioned potato rolls. Put on shredded ham and slice of Swiss cheese. Wrap in foil. Refrigerate or freeze until ready to use.

Heat 15 to 20 minutes at 350°.

### CHICKEN BREASTS

Norma Larson

deboned chicken breasts	1 can mushroom soup - diluted
crushed Pepperidge Farm stuffing mix (1/2 bag)	with about 1/2 cup milk

Coat chicken with stuffing mix. Place in baking dish and smother with soup. Top with stuffing mix. Bake 45 minutes - 1 hour at 350°. Serve on rice.

### HONEY CHICKEN

Nita Carrithers

1 fryer - cut up	1/2 c. lemon juice
1 stick butter	flour
1/2 c. honey	paprika



Coat chicken pieces with flour and paprika. Melt 1/2 stick butter in 9x13 inch pan. Place chicken in pan and turn to coat. Bake at 375° for 30-35 minutes. Combine honey, lemon juice and 1/2 stick melted butter. Pour over chicken and bake for 30 minutes.

### CHICKEN SUPREME

Nancy Young

1 stewing chicken, cooked & deboned	1/2 c. celery, chopped fine, optional
2 c. raw macaroni	1 small can mushroom bits & pieces, optional
2 cans cream of mushroom soup or 1 can each cream of mushroom & cream of celery	1/2 tsp. salt
2 c. milk	pepper to taste
1 or 2 medium onions, chopped fine	3 Tbsp. oleo
	1 c. grated Cheddar cheese

Combine all ingredients except oleo and cheese. Put in greased casserole and refrigerate 1/2 day or overnight. When ready to bake dot with oleo and bake in 350° oven for 1 1/2 hours.

Sprinkle with grated cheese and return to oven for a few minutes till cheese is melted.

Reheats well in microwave.

### CORNISH HEN AND RICE BAKE

Iris Zerger

1 pkg. (6 oz.) white and wild rice mix	2 c. water
1 stalk celery, chopped	1/4 c. oleo
1/2 c. (4 oz.) can drained mushroom stems & pieces	2 cornish game hens (about 1 lb. each)
	2 Tbsp. oleo, melted

Preheat oven 375°. In 13x9 inch pan. Combine uncooked rice. Mix with seasonings, celery, mushrooms and water, dot top with 1/4 cup oleo.

Using kitchen shears or sharp knife cut cornish hens in half lengthwise down-side of breast bone; arrange cut-side down over rice. Brush with melted oleo. Cover with foil and bake 1 hour. Uncover and bake 30 minutes longer. 4 servings.

Note: 2 pounds chicken parts or cut up frying chicken may be substituted for game hens.

### "SMOKED" TURKEY

Madeline Crosley

For 12 pound turkey. May also be adjusted for chicken-less baking time.

8 Tbsp. liquid smoke	1/2 c. coarse salt (ice cream salt)
1 c. Morton Tender-Quick	1 gal. water (or enough to cover)

Cover turkey with brine. Soak about 24 hours. Bake at 200° for 12-15 hours in half of the brine (at least).

### CHICKEN-NOODLE CASSEROLE

Madeline Crosley

Serves 10-15.

Cook 1 or 2 heavy fryers or a hen in salted water. Chop meat in small pieces. In 1/4 pound margarine add :

10-12 green olives	1 c. chopped green pepper
1 c. chopped onion	1 small jar pimentos
1 c. chopped celery	2 buds garlic or garlic salt

Saute about 30 minutes or less stirring frequently. Add 1 can cream of mushroom soup and 2-3 cups chicken broth. Simmer 30-60 minutes until slightly thick. Add chicken and cook slightly.

Optional: Add 1/4 cup lemon juice and can mushrooms.

In separate container, cook large package noodles in remainder of broth until tender. Chop 3/4 pound Cheddar or Longhorn cheese. Arrange a layer of drained noodles, layer of chicken sauce and layer of cheese. Repeat. Bake at 325° for 30 minutes before serving. May be frozen 1 month.

### CASHEW CHICKEN

Kris Larson Berry

1 tsp. cornstarch	1/2 c. chicken broth
1 Tbsp. soy sauce	1 Tbsp. cornstarch
1 lb. chicken, cut in bite size pieces	4 Tbsp. salad oil
1/4 lb. green beans	1 stalk thinly sliced celery
1 clove minced garlic	1 carrot, sliced
1/3 c. roasted cashews	2 Tbsp. water

Combine 1 teaspoon cornstarch with chicken broth; set aside. Combine 1 tablespoon cornstarch with soy sauce and chicken. Mix well to coat chicken.



Place wok on high heat. When hot, add 2 tablespoons of oil. When oil is hot, add chicken. Stir fry until chicken is opaque (about 3 minutes). Remove chicken and set aside. Add remaining 2 tablespoons oil to wok. Add celery, beans, carrots and garlic. Stir fry for 1 minute. Add water. Cover and cook 3 minutes or until vegetables are tender crisp.

Return chicken to pan and add chicken broth. Stir until liquid boils and thickens (about 1 minute). Stir in most of cashews. Garnish with remaining cashews. The key to stir frying is to have everything precut and ready to cook before you start.

Serves 2-3. Serve on rice.

### QUICK TRICK CHICK

**Reta Wingate**

1 can (10 1/2 oz.) condensed  
cream of chicken soup  
1 can (10 1/2 oz.) condensed  
cream of celery soup  
1 soup can water

1 1/3 c. precooked rice  
1 can (12 oz.) boned chicken  
or 1 1/2 c. diced cooked chicken  
1 can (3 oz.) chow mein noodles

Combine all ingredients except noodles in a large skillet. Stir to mix. Bring quickly to a boil. Cover. Reduce heat and simmer 7 minutes. Remove from heat and stir. Serve with the noodles. Makes 4 to 6 servings.

### CHICKEN CASSEROLE

**Martha Albright**

**Very good for holiday buffet or "carry in" dinners.**

cooked & boned 2-3 lb. chicken  
1 c. chopped onion  
1 1/2 c. chopped celery  
1 can cream of mushroom soup  
salt & pepper to taste

2 eggs  
1 1/2 c. cubed Cheddar or American  
cheese  
3 1/2-4 c. broth  
box Ritz or Hi-Ho crackers (crushed)

Put chicken, onion, celery, soup, eggs (slightly beaten) cheese, broth and seasonings in bowl and stir together. Place 1/2 of crackers in greased 9x12 baking pan, pour chicken mixture over crackers. Top with remaining crackers. Bake at 350° for 45 minutes.

## CHICKEN BREAST CASSEROLE

Venora Voran

Given by Linda Galle - cousin.

- |                            |                              |
|----------------------------|------------------------------|
| 8 chicken breasts, deboned | 1 c. sour cream              |
| 8 slices of bacon          | 1 can cream of mushroom soup |
| 1 pkg. dried beef          |                              |

Line baking pan with cut-up dried beef. Mix sour cream with soup. Add to dried beef. Wrap chicken with bacon. Put in pan on soup mixture. Bake 2 1/2-3 hours at 300°.

## CHICKEN AND RICE BAKE

Joyce Elsworth

- |                                    |                           |
|------------------------------------|---------------------------|
| 1 small box Minute Rice or<br>2 c. | 1 c. milk                 |
| 1 can mushroom soup                | 1 pkg. dry onion soup mix |
| 1 can cream of celery soup         | meaty pieces of 2 fryers  |

Mix rice, soups, milk. Pour into greased baking dish.

Arrange chicken pieces on top of above mixture. Sprinkle dry onion soup over top of chicken. Cover and bake 325° for 2 1/2 hours.

## GOURMET CHICKEN

Nina Seyb

- |                              |                                    |
|------------------------------|------------------------------------|
| 6 chicken breasts, skinned   | 1 c. sour cream                    |
| 6 chicken thighs, skinned    | 1 pkg. dried beef, cut into strips |
| 1 can cream of mushroom soup |                                    |

Place chicken in shallow casserole dish and top each piece with 1/2 strip of bacon. Combine remaining ingredients and pour over chicken. Bake in 325° oven for 2 hours.

## SWEET SOUR CHICKEN

Rowena Albright

*2-5-02 very good*  
A good recipe to serve chicken in a different way.

- |                            |                          |
|----------------------------|--------------------------|
| 1 whole chicken            | 1 tsp. salt              |
| 1 onion                    | 1/2 c. brown sugar       |
| 2 green peppers            | 2 Tbsp. soy sauce        |
| 1/2 c. celery              | 1/4 c. cornstarch        |
| 2 Tbsp. pimento            | 1 1/2 c. pineapple juice |
| large can pineapple chunks | 1/2 c. vinegar           |



Cook and cube chicken. Cut onion into rings. Cut peppers into strips. Chop celery. Drain pineapple, reserve juice. Combine salt, brown sugar, soy sauce, cornstarch, pineapple juice and vinegar. Stir and cook over heat until thickened. Add cubed chicken. Layer vegetables and chicken and pineapple. Cover with lid and cook until vegetables are tender. Serve over Chinese noodles.

### CHICKEN 'N RICE CASSEROLE

10-12-98

Robert Young

1 c. Minute rice	1 frying chicken cut in pieces
1 can each cream of mushroom & celery soup	1 pkg. dehydrated onion soup
1/4 c. diced celery	

Put rice and celery in bottom of greased baking dish. Add some water and soup. Lay chicken pieces over this. Sprinkle one package of onion soup over chicken. Salt and cover. Bake at 350° for 2 hours.

### CHICKEN ITALIAN

Anita Mead  
Belle Plaine, KS

1 chicken fryer	potatoes 3 to 6 medium
salt	onions 1 to 3 medium
pepper	carrots 4-6
Accent	celery 1 to 3 ribs
flour	1 bunch fresh parsley or 1 tsp. dried parsley
small bottle olive oil	1 green pepper
2 cloves garlic	

Sprinkle cut up chicken with salt, pepper and Accent. Roll in flour. Fry with 2 cloves garlic in olive oil until brown. Remove from Dutch oven. Add vegetables, potatoes, onions, celery. Place chicken on top, add water to top of vegetables. (Onions on bottom, next carrots, then celery, potatoes on top.) Add parsley. When vegetables are almost done add green pepper. Cook until vegetables are done. Remove chicken. Place vegetables in center of large platter. Surround with chicken. Pass stock in gravy boat.

### CHICKEN ENCHILADAS

Debbie Mead

I got this recipe from a Mennonite-beekeeping family during one of our beekeeping meetings.

3 Tbsp. oleo	1/4 tsp. onion powder
1/4 c. flour	1 roasting chicken
1/2 c. cream	8 corn tortillas
1 c. chicken broth	1 pkg. Monterey Jack cheese
1 Tbsp. chicken bouillon	1 small can chilies

Make a sauce of oleo, flour, cream, chicken broth, chicken bouillon and onion powder (like a white sauce). Cook the chicken until tender. Take the meat off the bones and cut into small pieces. Break corn tortillas into pieces. In a casserole or crock pot. Layer tortillas, chicken, sauce and shredded cheese. Put chopped chili peppers over top. Bake at 350° for 45 minutes to 1 hour or in crock pot for 2 hours.

### GOLDEN CHICKEN CASSEROLE

Virginia Walters

This is a good company dish. Makes 10 to 12 servings.

1 large stewing chicken (4 to 5 lbs.)	1/8 tsp. pepper
1 large onion, quartered	1/2 tsp. turmeric
1 1/2 tsp. salt	1/2 tsp. crushed oregano
1/2 c. chicken fat or butter	1 c. rice
1/2 c. flour	2 1/2 c. boiling water
2 (4 oz.) cans mushrooms (drained)	1 1/2 tsp. salt
1 c. evaporated milk	1 Tbsp. butter
1 tsp. salt	1/2 c. chopped green onions
	1/2 c. shredded mild cheese

Cook chicken, onion and 1 1/2 teaspoons salt in water to cover. Cool chicken (save broth); remove skin and cut chicken in small pieces. Melt fat in saucepan. Stir in flour; add 4 cups liquid (juice from mushrooms and chicken broth) and evaporated milk. Cook and stir until thick and smooth. Add 1 teaspoon salt, pepper, turmeric and oregano. Combine rice with boiling water; add 1 1/2 teaspoon salt and butter. Cover and bake in (400°) oven 30 minutes or until tender. Spread rice in bottom of large casserole. Top with chicken, then with green onions, sauce and mushrooms; sprinkle with cheese over top. Bake at (350°) 30 minutes.



## CHICKEN FRITO CASSEROLE

Doris Moore

Cream together:

2 cans cream of chicken soup      1/2 can milk  
1 can Pet milk

Put into creamed mixture:

1 (6 1/2 oz.) can chicken      1 or 2 cans green chilies  
10 oz. shredded cheese      1 bag Fritos crushed

Put together into baking dish in layers. Bake 350° 30 minutes.

## CHICKEN WITH NUTS

Cindy Krehbiel

Worth the work.

3/4 to 1 1/4 lbs. fillet of      1 c. chicken broth or 1 c. water  
    chicken breast      and 1 tsp. chicken bouillon  
1 stalk celery      1/4 c. soya sauce  
1 green pepper      2 Tbsp. cornstarch  
1 c. cashews and/or blanched      1 tsp. sugar  
    almonds

Cut chicken breast in 1/2 inch squares. Marinate in 2 teaspoons soya, 1 teaspoon vinegar and 2 teaspoons cornstarch for several hours. Cut celery into uniform 1/4 inch chunks. Cut pepper into uniform 1/2 inch squares or 1/4 inch strips. Heat 2 or 3 tablespoons oil in wok or large skillet. Add nuts, stir frequently until golden brown. Remove and drain on paper towel. Stir fry pepper, remove. Stir fry celery, remove. Stir fry chicken until done. Add chicken broth to chicken and bring to a boil. Add sugar, cornstarch to soya. Add this mixture to chicken and broth. Stir until thick. Add nuts, celery and peppers. Serve over hot steamed rice.

## SALMON SOUFFLE

Esther Bentson

1 can salmon (15 1/2 oz.)      1/2 c. soft bread crumbs  
pinch salt      1/2 c. milk  
1/8 tsp. paprika      yolks of 3 eggs  
1/2 tsp. lemon juice      whites of 3 eggs

(Cont.)

Separate salmon into flakes (may remove bones and skin) and add seasonings. Cook bread crumbs in milk 5 minutes over very low heat. Add egg yolks beaten until thick. Fold in egg whites beaten until stiff. Turn into buttered pan. Set in pan of hot water. Bake in 350° oven until firm.

### TUNA FISH CASSEROLE

Chuck Asbury

Try this if wife needs time out.

1 large or 2 small cans tuna, drained	2 c. cooked rice
1 can cream of chicken soup	sprinkle of Parmesan cheese
1 small onion, diced	

Cook rice according to directions on the package.

Add drained tuna, chicken soup (undiluted), onion. Sprinkle grated Parmesan cheese. Bake at 350° 20 minutes.

Optional bake in microwave oven 5 minutes then stir. Hold Parmesan cheese until after stirring then sprinkle it on and return to microwave 5 more minutes.

### TUNA CASSEROLE

Jeanene Wingate Lemon

2-3 c. cooked noodles	1/2 c. or so milk or water
1 can tuna	bread or cracker crumbs with
1 can cream of mushroom soup	butter chunks

Cook noodles. Butter casserole dish. Stir in noodles, tuna, cream of mushroom soup, 1/2 cup or so of milk or water. Cover with crumbs. Put on lid. Bake for 30 minutes in 350° oven.

### EASY TUNA LOAF

Bea Bethard

2 eggs	3 c. corn flakes
1 can cream of mushroom soup	1 can (6 1/2 oz.) tuna
1 Tbsp. grated onion	1 Tbsp. butter
1 Tbsp. chopped celery	

Mix all ingredients. Bake in regular size loaf pan at 350° for 30 to 40 minutes.



## MOM'S TUNA CASSEROLE

Rosemary (Rosie) Young

- |  |                             |
|--|-----------------------------|
| 1 large can tuna                                   | 1 c. celery                 |
| 1 can cream mushroom soup                          | 1 1/2 c. milk               |
| 1 can cream chicken soup                           | 1 c. grated Cheddar cheese  |
| 1 c. diced pepper (both green & red, if available) | 1 c. Miracle Whip           |
| 1 med. onion, diced                                | 1 pkg. (12 oz.) egg noodles |
|  | salt & pepper to taste      |

Cook noodles. Saute onion, pepper, celery in 3 tablespoons margarine in large skillet. Add soups and milk to saute mixture and simmer. Drain noodles well, place in 9x13 dish. Pour soup and vegetable mixture evenly over noodles. In a small bowl mix tuna and Miracle Whip. Spread evenly over noodles and vegetables. Top with Cheddar cheese.

Bake 350° 30 minutes. Can be microwaved long enough to heat evenly and melt cheese.

## CHEESE SACKS

Marilynn Sharp

- |                      |                           |
|----------------------|---------------------------|
| 3 c. flour           | 1 (16 oz.) cottage cheese |
| 2 eggs               | 1 egg                     |
| 1 tsp. salt          | salt                      |
| 1 carton half & half | pepper                    |
| 1 small onion        | 1 Tbsp. shortening        |
| milk                 |                           |

Add enough milk to flour, 2 eggs, and salt to make a fairly stiff dough. Mix cheese, 1 egg, a little salt and pepper. Roll out your dough fairly thin. Cut in 3-inch squares. Put a spoonful of cheese mixture in each square. Pinch 4 corners together and drop into boiling water; boil for about 5-7 minutes, then drain; put into a large bowl and pour half & half over it. Chop onion and brown in shortening until golden brown. Pour over cheese sacks and add more of the half & half. Serve hot. Salt and pepper to taste.

## MY FAVORITE QUICHE

Diana Dickerson

- |                                       |                 |
|---------------------------------------|-----------------|
| 6 slices bacon (fry & tear into bits) | 1/2 c. Bisquick |
| 4 oz. shredded cheese                 | 4 eggs          |
| 1/2 c. onion                          | 2 c. milk       |

(Cont.)

Spread bacon and cheese in the bottom of greased 9 or 10 inch pie plate (glass preferable). Reserve about 2 tablespoons of cheese for top. Mix rest of ingredients in a blender or thoroughly whip. Pour over bacon and cheese. Bake at 350° for 55 minutes. During last 5-10 minutes put remaining cheese on top.

### CRABMEAT CASSEROLE

Marjorie Martin

6 oz. spaghetti (cooked)	1/2 stick oleo
1 small onion	1 can mushroom soup
1 can mushrooms (drained)	1 can crabmeat (6 oz.)

Saute onion, mushrooms in butter. Mix all ingredients and put in a buttered casserole.

Bake 350° for 45 to 60 minutes.

### PENNY CASSEROLE

Lois McClure

Invented by a busy mother for fussy eaters who needed a well rounded meal.

1 (12 oz.) pkg. hot dogs	grated Parmesan cheese over
1 (16 oz.) mixed vegetables	top
1 can of cream of chicken soup	

Cook vegetables by package instructions. Cut hot dogs into 1/4 inch rounds (thus creating the look of pennies). Add to vegetables along with cream of chicken soup. Mix together, top with cheese. Bake 15 minutes in moderate oven (or 3 minutes in microwave).

### LAMB STEW

Robert Young

(Makes 6 to 8 servings)

1 medium onion, thinly sliced	1 tsp. salt
1/4 c. butter, melted	freshly ground pepper
3 lbs. boneless lamb shoulder, cubed	4 large carrots, cut into 1-inch pieces
1 c. boiling water	1 c. diagonally sliced celery
1 can (8 oz.) tomato sauce	1 lb. medium potatoes, peeled & quartered
1 can (1 lb.) Blue Lake Variety cut green beans, drained & liquid reserved	1/2 lb. large mushrooms, sliced
Bouquet garni*	1 c. dairy sour cream
	chopped fresh parsley



Saute onion in butter in aluminum non-stick coated Dutch oven until golden and crisp. Add cubed lamb and cook over medium heat, stirring, until lightly browned, about 10 minutes. Lower heat; add water, tomato sauce, bean liquid, bouquet garni, salt, and pepper to taste and simmer covered for 20 minutes. Add carrots, celery, potatoes, and mushrooms; continue simmering, covered, forty minutes or until vegetables are tender. Stir in beans and sour cream; heat to serving temperature (do not boil). Serve, sprinkled with chopped parsley.

\*To make bouquet garni: Wrap celery leaves, 2 sprigs parsley, 1 bay leaf, and 1/8 teaspoon each of thyme and rosemary leaves in small square of cheese cloth.

NOTE: Small whole mushrooms may be substituted for large, sliced mushrooms.

### MARINATED BRISKET OR LEG OF LAMB

Robert Young

2 Tbsp. liquid smoke  
1 tsp. garlic salt  
1 tsp. onion salt  
2 tsp. celery salt  
1 tsp. salt

2 tsp. Worcestershire sauce  
1 tsp. pepper  
2 Tbsp. soy sauce  
2 or 3 Tbsp. vinegar or lemon  
juice, we prefer lemon

Mix above with:

1/2 c. water

2-3 lb. brisket or leg of lamb  
(boned & rolled)

Line roasting pan with aluminum foil, shiny side in. Place meat in center of foil. Pour marinade over meat. Bring foil up around meat and fold so marinade is held close to meat. Let marinate 1/2 hour to overnight.

Bake, covered in marinade 3 1/2 - 4 1/2 hours at 250°-300°. Remove from oven let stand a few minutes. Slice in thin slices, serve warm or cold.

### LAMB SLOPPY JOES (8 servings)

Robert K. Young

2 lbs. ground lamb  
1 c. chopped onion  
1 c. chopped green pepper  
1 1/2 tsp. salt  
1 1/3 c. catsup

2 Tbsp. prepared mustard  
1 c. (about 4 oz.) grated Cheddar  
cheese  
8 hamburger buns (heated)

(Cont.)

Cook lamb, onion, green pepper in a skillet for 15 minutes. Add salt, pepper, catsup and mustard. Stir. Cook 10 minutes over low heat, stirring occasionally. Add cheese. Cook until cheese melts. Serve over buns.

### BROILED LAMB CHOPS

Robert K. Young

loin, rib or shoulder chops, cut  
1 inch thick

Place in broiler 3 inches from heat. When brown, season; turn and brown other side.

Broiling time 12-15 minutes.

### LAMB LOAF WITH MUSHROOM GRAVY

Robert K. Young

2 lbs. ground lamb	2 large eggs, lightly beaten
2 c. soft bread crumbs	1 beef bouillon cube in 1/2 c.
3 Tbsp. instant minced onion	of water
1 Tbsp. parsley flakes	1/8 tsp. garlic powder
2 tsp. lemon pepper	1/2 tsp. crumbled Rosemary leaves

Mix lightly, but well. Turn into a 9x5x3 inch loaf pan. Bake in preheated oven at 325° until meat is done (about 1 hour). Drain off fat. Use a home-made mushroom gravy or a can of Campbell's "Golden Mushroom" soup, a dash of white pepper and if you like 1/3 cup of a dry white wine. Spoon over meat loaf and return to oven for a few minutes.

### PLAIN LAMB MEAT BALLS

Robert K. Young

1 lb. ground lamb	1 tsp. salt
1 egg, beaten	1/4 tsp. pepper (or lemon pepper)
1/3 c. fine dry bread crumbs	dash garlic powder
1/4 c. parsley, chopped	2 Tbsp. chopped chives or green onion tops

Mix well; shape into 1 inch balls. Brown and cook in skillet. A small amount of butter may be needed in the skillet.



## BARBECUE LAMB BALLS

Robert K. Young

1 lb. ground lamb  
1 egg  
3/4 tsp. lemon pepper

1/2-3/4 tsp. barbecue seasoning  
1/3 c. fine dry bread crumbs

Mix and cook until browned or for about 25 minutes.  
If a gravy is needed, this is very good:

1 Tbsp. butter  
1 med. onion, chopped  
1/2 c. chopped green pepper

1 can (8 oz.) tomato sauce  
1/4 tsp. dry mustard  
1/4 tsp. garlic salt

Melt butter, add onion, pepper and cook 5 minutes. Stir occasionally. Add tomato sauce and spices. Cook 10 minutes and serve with Lamb Meat Balls.

## HAM & EGG BRUNCH

*8-17-97  
didn't raise much*

Elaine Graber  
Dixie McIlrath

7 slices stale bread, cubed  
1 lb. bacon fried crisp &  
crumbled, ham may be used  
1 1/2 c. Cheddar cheese cubed  
6 eggs

2 c. milk  
3/4 stick margarine  
1/2 tsp. dry mustard  
1/2 tsp. salt

Grease a 9x13 pan. Put bread cubes, bacon crumbs and cubed cheese in pan. Beat eggs, milk, mustard and salt and pour over cheese, bacon and bread. Melt margarine and pour over the top. Cover and refrigerate overnight. Bake 1 hour or until knife comes out clean at 325°.

## EGG CASSEROLE

Lida Brown

Serves 8-10.

1/2 lb. crisp bacon (or ham)  
6 slices bread, cubed  
6 eggs, beaten  
2 c. milk

1 Tbsp. bacon drippings  
1/2 tsp. each: salt, pepper,  
paprika, prepared mustard

Mix bacon and bread in 2 quart casserole. Mix other ingredients together and pour over bread in baking dish. Bake 45 minutes at 350°.

### EGGS & CORN SKILLET

Lida Brown

Serves 4-6. Quick supper or lunch. Best made in electric skillet.

1/2 lb. sausage, OR ham, OR	1 c. whole kernel corn, drained
crumbled bacon	1/2 c. grated Cheddar cheese
5 eggs, beaten	

In skillet brown meat and drain. Return meat to skillet. Mix beaten eggs and corn together, and pour over meat in skillet. Cover. Cook without stirring until almost set. Sprinkle the cheese over eggs, cover and finish cooking until barely firm.

### EGGS A LA GOLDENROD

Rachel McCune

3 hard-cooked eggs	4 large or 6 small slices of toast
1 1/2 c. white sauce	make white sauce

Separate the white of hard-cooked eggs from the yolks. Chop the whites and add them to white sauce. Season with salt and pepper. Pour over toast. Put yolk through a strainer and sprinkle over the top of the white sauce.

### SCRUMPTIOUS EGGS

Rosemary (Rosie) Young

Good for any meal time.

1 1/2 lbs. Monterey Jack cheese	7 eggs (beaten)
3/4 lb. mushrooms	1 3/4 c. milk
1/2 lg. onion (chopped)	1/2 c. flour
1/4 c. butter or margarine	1 Tbsp. parsley
(melted)	salt & pepper
1 c. ham (cubed)	ground pepper (option)

Rub inside of 9x13 baking dish with butter. Arrange 1/2 of cheese on bottom of pan. Saute onions and green peppers. Arrange over cheese. Place ham and mushrooms over this. Mix and pour the eggs, milk, flour, parsley, salt and pepper over all. Top with remaining cheese towards end of baking time; (just enough to melt cheese).

BAKE AT 350° for 45 minutes.

SERVES 6 to 9.



11-13-98

### EGG BAKE

Nina Cross

This is a very good make ahead breakfast. Freezes well before baked.

1 lb. sausage, bacon, hamburger,	6 eggs
or ham	2 c. milk
6 slices bread	1 tsp. dry mustard
1 c. sliced mushrooms	1 tsp. salt
8 oz. grated cheese	

Brown meat. Place bread in greased 9x13 pan, next put mushrooms, next meat, then cheese.

Beat well together the next 4 ingredients and pour over contents of pan. Refrigerate overnight. Bake 350° for 45 minutes or less if browning. Let stand a few minutes before cutting.

Write your extra recipes here:

1 lb sausage

8 eggs

Write your extra recipes here:



# ~♡~ VEGETABLES ~♡~





# BUYING GUIDE

## Fresh vegetables and fruits

Experience is the best teacher in choosing quality but here are a few pointers on buying some of the fruits and vegetables.

**ASPARAGUS**—Stalks should be tender and firm, tips should be close and compact. Choose the stalks with very little white—they are more tender. Use asparagus soon—it toughens rapidly.

**BEANS, SNAP**—Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

**BERRIES**—Select plump, solid berries with good color. Avoid stained containers, indicating wet or leaky berries. Berries such as blackberries and raspberries with clinging caps may be underripe. Strawberries without caps may be too ripe.

**BROCCOLI, BRUSSELS SPROUTS, AND CAULIFLOWER**—Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate insects.

**CABBAGE AND HEAD LETTUCE**—Choose heads heavy for size. Avoid cabbage with worm holes, lettuce with discoloration or soft rot.

**CUCUMBERS**—Choose long, slender cucumbers for best quality. May be dark or medium green but yellowed ones are undesirable.

**MELONS**—In cantaloupes, thick close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and space between the netting is yellow or yellow-green. They are best to eat when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

**ORANGES, GRAPEFRUIT, AND LEMONS**—Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken, or soft areas.

**PEAS AND LIMA BEANS**—Select pods that are well-filled but not bulging. Avoid dried, spotted, yellowed, or flabby pods.

**ROOT VEGETABLES**—Should be smooth and firm. Very large carrots may have woody cores, oversized radishes may be pithy, oversized turnips, beets, and parsnips may be woody. Fresh carrot tops usually mean fresh carrots, but condition of leaves on most other root vegetables does not indicate degree of freshness.

**SWEET POTATOES**—Porto Rico and Nancy Hall varieties—with bronze to rosy skins—are soft and sweet when cooked. Yellow to light-brown ones of the Jersey types are firmer and less moist.



## VEGETABLES

### VEGETABLES GALORE

Theo Seyb

1 (No. 2) can white shoe peg corn, drained	1 jar pimentos, drained
1 (No. 2) can bean sprouts, drained	1 green pepper, chopped
1 (No. 2) can sliced carrots, drained	1 c. celery, chopped
1 (No. 2) can French style green beans, drained	1 medium onion, chopped
1 (No. 2) can small peas, drained	1/2 c. water
1 can sliced water chestnuts, drained	1/2 c. salad oil
	1 c. vinegar
	1 1/2 c. sugar
	1 tsp. salt
	1/4 tsp. pepper
	dash of Tabasco sauce

In large bowl mix corn, bean sprouts, carrots, green beans, peas, water chestnuts, pimentos, green pepper, celery, and onions.

Bring the water, salad oil, vinegar, sugar, salt, pepper and Tabasco sauce to a boil and pour over the vegetable mixture. Put in jars and refrigerate. Keeps well.

### MIXED VEGETABLE CASSEROLE

Mary Francis Graber

frozen mixed vegetables (10 oz.)	4 slices cheese
1 can cream of mushroom soup	3 slices white bread
	1 stick butter

Cook vegetables - drain. Combine vegetables with soup. Put into buttered casserole. Cover with cheese slices. Tear bread into small pieces to sprinkle over cheese. Drizzle melted butter over bread. Bake 350° for 30 minutes.

### BAR-B-Q GREEN BEANS

Irene Little  
Ethel Wingate

4 slices bacon (finely cut)	2 Tbsp. brown sugar
1/4 c. chopped onions	1 Tbsp. Worcestershire sauce
1/2 c. ketchup	2 cans green beans

Brown bacon and onions. Add ketchup, brown sugar and sauce. Simmer 2 minutes. Put beans in casserole and pour the mixture over the top. Do not STIR. Bake at 350° for 20 to 25 minutes.

### BROCCOLI CASSEROLE

May Zerger

2 c. cooked rice	3 Tbsp. butter
1/2 c. chopped onion	1 pkg. frozen chopped broccoli
1/3 c. chopped celery	1 small can Pet milk
1 can cream of chicken soup	
1 c. cheese, melted or a jar of Cheez Whiz	

Saute onion and celery in butter, add broccoli to them. Combine with cream of chicken soup, cheese and milk. Bake at 350° covered with foil for 20 minutes. Then remove foil and bake uncovered for 10 minutes or until done.

### BROCCOLI CASSEROLE

9-8-96

Hilah Young

1 pkg. broccoli, cut up	water chestnuts, sliced
1 can cream of chicken	1/2 c. chopped celery & onion
<del>1 can cream of celery</del>	3/4 c. milk
1 c. Minute Rice (uncooked)	Cheez Whiz (1 c. velveeta)

Mix together put in greased casserole.  
Bake 350° 50 to 60 minutes.

### ZUCCHINI FRITTATA

Judy Markel

1 c. zucchini	2/3 c. green pepper, chopped
2/3 c. onion, chopped	1 c. mushrooms

Saute in butter.

Beat 3 eggs with 2/3 c. half & half

1 c. bread crumbs	8 oz. cream cheese, cubed
1 c. grated Cheddar cheese	

Mix all ingredients together. Pour into 9 inch greased pie pan. Put some bread crumbs on top. Bake 45 minutes 350°. Let stand 10 minutes and serve.

### ZUCCHINI CASSEROLE

Mardi Asbury Crandall

2 lbs. zucchini sliced	1 c. Cheddar cheese, grated
4 lbs. yellow squash, sliced	1 c. American cheese, grated
1 large onion, chopped	1/4 c. butter
2 c. water	1/2 c. milk
2 Tbsp. sugar	1/2 c. cream or evaporated milk
1 tsp. salt	



Place squash and onion in a large saucepan. Add water, sugar and salt; simmer 20 minutes. Drain and mash squash. In a buttered 3 quart baking dish layer the squash and cheese. Dot each layer with butter. Combine milk and cream; pour over top. Bake at 300° for 15 minutes or until bubbly.

### ZUCCHINI CASSEROLE

Lois McClure

2 lbs. zucchini, unpeeled, trimmed & sliced	1 tsp. oregano
1 large onion, chopped	1 egg
1 lb. sausage	1 c. Cheddar cheese
	1/4 c. grated Parmesan cheese

Steam zucchini and onion, remove while still crisp. Brown sausage and drain off fat. Combine zucchini, onion, oregano, sausage, egg and cheeses. Bake at 350° for 30 minutes.

### CHEESE & CORN SKILLET DINNER

Reta Wingate

2 Tbsp. butter	2 c. frozen or canned whole kernel corn, drained
3/4 lb. ground beef	
2 Tbsp. chopped green pepper	1 tsp. salt
1 med. onion, chopped	1/8 tsp. pepper
2 Tbsp. celery, chopped	1 c. shredded sharp Cheddar cheese
1/2 c. chili sauce	
1 dill pickle, chopped	

Melt butter in skillet. Add ground beef, green pepper, onion, and celery and cook until meat is browned. Add chili sauce, pickle, corn, salt and pepper, and simmer until corn is heated through. Mix in cheese and stir until cheese melts. Serve as is or on toasted, buttered bun. Top with additional shredded cheese if desired.

### FROZEN CORN

Leda Bechtel

Quicker way to freeze corn with wonderful results.

20 c. of fresh corn cut from the cob	2 Tbsp. sugar
1 stick butter/margarine	1 tsp. salt

Combine the above ingredients in a roaster pan. Bake in oven (350°) for 20 minutes. Stir occasionally. Cool and freeze in freezer containers.

### SCALLOPED CORN

Ellen Jane Bohr

1 can whole corn (drained)	3 eggs (beaten)
1 can cream style corn	1 pkg. Jiffy corn bread mix
1/2 c. chopped onions	1/2 c. chopped green pepper
1/2 c. oleo	(suit your taste)

Cook until tender. Add pimentos to suit your taste.  
Mix all together. Bake at 350° for 45 minutes or more.

### GREEN CHILI CORN

Virginia Cloyd

1 stick butter	1 can chopped green chilies
1 (8 oz.) pkg. cream cheese	2 cans white shoe peg corn
1/4 c. milk	

Mix first 3 ingredients. Add remainder of ingredients. Heat or can be served cold.

### SWISS CORN SCALLOP

Mardi Asbury Crandall

2 c. canned whole kernel corn	1/4 c. margarine, melted
1 (16 oz.) can creamed corn	2 Tbsp. minced onion
2 eggs	1/2 tsp. salt
2 c. crushed crackers	1/4 tsp. pepper
2/3 small can evaporated milk	12 oz. Swiss cheese, diced
	pimento, optional

Beat eggs slightly. Mix in corns, evaporated milk, margarine, onion, salt and pepper. Fold in crackers and cheese. Pour into greased casserole, bake at 325° for 1 hour. Yield 8 servings.

### TURNIP CASSEROLE

Marjorie Martin

2 turnips	1 can mushroom soup
1 onion	Velveeta cheese

Cube turnip and onion. Bring to a boil for 7 minutes. Place in a casserole and cover with mushroom soup and Velveeta cheese. Bake 350° until done.



### STEWED OKRA

Lewis L. Martin

May be seasoned to suit the taste after cooking. Very good flavor.

okra, fresh, finger-size 1/2 lb. tomatoes, 2 medium  
onions, 1 large or 2 small oleo or butter 3 Tbsp.

Use small heavy-duty saucepan with lid. Place oleo or butter in bottom. Peel onions and either slice or dice - place in pan. Wash okra and cut off base of stem end. Caution - do not cut up the okra. Place on top of onions. Peel and slice tomatoes and place in pan. Put on lid and cook over low flame 10 to 15 minutes or can be pierced with fork. Serve hot. Serves 2 or 3. Recipe may be doubled or tripled as needed.

Caution - Do not overcook.

### CABBAGE CASSEROLE

Marilynn Sharp

Very Good: Really great dish for a family get together. Use 9x13 inch pan or baking dish. Spray with Pam.

1 med. head cabbage	1 stick oleo
1 c. long rice	2 Tbsp. sugar
1 tsp. salt	1 pt. water

Put water, salt, oleo and sugar in large pan. Bring to a boil; put in shredded cabbage. Cook over medium heat 20 minutes or until tender. Add rice on top of cabbage and cook until tender. Place all in baking dish and cover with cheese sauce.

#### Cheese Sauce:

2 Tbsp. oleo	1 c. milk
2 Tbsp. flour	

Add 1/2 pound Velveeta cheese. Pour over cabbage and bake 30 to 40 minutes or until slightly brown. Serve warm.

### GLAZED CARROTS

Mardi Asbury Crandall

2 Tbsp. chopped onions	8 med. carrots cut in 1/2 inch slices
1 1/2 Tbsp. chopped parsley	1 can consomme
2 Tbsp. butter	dash of nutmeg

(Cont.)

Fry onions and parsley in butter for 5 minutes. Add carrots, consomme and nutmeg. Cook uncovered, medium heat 30 minutes. Serves 4.

### CARROTS

Doris Moore

1 lb. pkg. frozen baby carrots	3 Tbsp. honey
3 Tbsp. butter or margarine	2 Tbsp. grated orange peel

Cook carrots in salt water until tender. Drain.

Melt margarine in heavy skillet. Add honey and orange peel. Cook 10 minutes over low heat. Add carrots and turn to coat well.

### ASPARAGUS CASSEROLE

Mardi Asbury Crandall

20 crackers, crushed	1/4 lb. Velveeta cheese, sliced
1 sm. pkg. frozen asparagus	1 can cream of mushroom soup
4 hard-boiled eggs, sliced	1 c. milk

Butter casserole. Layer crumbs (save a few for topping) asparagus, eggs, cheese and soup, making 2 layers. Pour milk over all. Sprinkle with remaining crumbs. Bake at 350° for 35 to 40 minutes.

### CREAMED TOMATOES

Wilma Warfield

This is good for a Sunday evening supper or when the snow is flying outside.

1 c. canned tomatoes with juice	2 tsp. oleo
3 tsp. flour	1/4 c. milk
2 tsp. Sugar Twin (low calorie sugar)	salt and pepper to taste

Add sugar and oleo to tomatoes (chop whole tomatoes into small pieces) and simmer. Make a thickening with flour and milk, add to tomatoes, keep stirring until thickened and smooth looking or well mixed. Add salt and pepper. Double this recipe for two people.



### CHEESE GRITS

Joyce Elsworth

Good as a side dish or potato substitute.

1 1/2 c. quick cooking grits	4 eggs, beaten
1/4 lb. butter	salt & pepper to taste
8 oz. grated jalapeno cheese (or 8 oz. Cheddar cheese and 3 jalapeno peppers, chopped)	

Cook grits as directed on box. When done stir in cheese and chopped jalapeno peppers; beaten eggs, salt and pepper. Pour in 9x13 baking dish. Sprinkle top lightly with paprika.

Bake 350° for 45 minutes.

It is also good without the hot peppers.

### BAKED HOMINY GRITS

Wilma Henderson

3/4 c. grits	1 (6 oz.) roll of garlic cheese (or can use American cheese and garlic salt to taste)
1 tsp. salt	
1 stick oleo	
2 well beaten eggs	Fritos
dash of Tabasco sauce	

Cook grits and salt in 3 cups boiling water for 5 minutes or use directions on package. Add rest of ingredients (taste and add more salt if necessary). Bake 30 minutes in 8x11 inch buttered pan (or 8x8 inch pan). If you want it thicker, slice in squares and take out of oven and let set a few minutes. Add Fritos on top, well crumbled.

### GRITS WITH CHEESE

Greta Snell

1 c. grits	1/2 lb. slivered processed cheese with jalapeno pepper
4 c. water	
1 tsp. salt	1/2 c. milk
1/2 c. oleo	2 eggs, beaten

Boil salted water. Add grits and cook slowly 2 1/2-5 minutes, stirring occasionally.

Add oleo, cheese, milk and eggs. Cook to melt oleo and cheese. Spray casserole dish with oil to prevent sticking.

Pour into casserole dish and bake 1 hour at 350°.

## BAKED BEANS

Margaret Albright

1 large can pork & beans (3 1/3 c.)	1/2 c. catsup
4 slices bacon	1/2 c. brown sugar
1 onion	salt & pepper

Dice bacon and chop onion - cook until onion is clear. Add remaining ingredients and cook until right consistency.  
(Use a large skillet.)

## MAGIC POTATO 'N BROCCOLI SUPREME

Melody Elsworth

Serves 8.

3 c. hot mashed potatoes (5-6)	1 can French fried onion rings
1 (3 oz.) pkg. softened cream cheese	2 pkgs. (10 oz.) frozen broccoli spears
1/4 c. milk	1 c. (4 oz.) shredded American cheese
1 egg	
2 Tbsp. margarine	

Whip the first five ingredients together until smooth. Fold in 1/2 can of onion rings. Spread potato mixture in bottom and up sides of an 8x12 inch buttered pan to form shell. Bake uncovered at 350° for 25-30 minutes. Arrange frozen broccoli spears that have been cooked and drained in potato shell. Sprinkle with cheese and remaining onion rings. Bake uncovered for 5 minutes longer.

## POTATO CASSEROLE

Melody Elsworth-Richard

Can be made a day ahead of time.

2 lbs. frozen hash browns	2 Tbsp. onion
1/4 c. melted oleo	1 cream of potato soup
1 tsp. salt	1 pt. sour cream
1/2 tsp. pepper	2 c. grated cheese

Thaw potatoes before mixing. Mix all ingredients together and put into casserole dish. Can bake at 350° for 1 hour or microwave until heated through.



## GOLDEN POTATO CASSEROLE

Connie McClellan

This recipe can be used with frozen hash browns.

- |                      |                              |
|----------------------|------------------------------|
| 6 med. potatoes      | 2 c. shredded Cheddar cheese |
| 1/4 c. butter        | 1 carton (8 oz.) sour cream  |
| 1/3 c. chopped onion | 1 tsp. salt                  |
| 2 Tbsp. butter       | 1/2 tsp. pepper              |

Cook potatoes in skins. Cool, then peel and coarsely shred.

In saucepan over low heat, combine cheese and butter; stir until almost melted. Remove from heat; blend in sour cream, onion, salt and pepper. Add potatoes, stirring lightly and turn into buttered casserole. Dot with 2 tablespoons butter. Bake 25 minutes or until heated through in a 350° oven. Sprinkle with cheese on top during last 5 minutes of baking.

## SCALLOPED POTATOES

Gerry Cole

- |  |  |
|--|--|
| 2 lbs. hash brown potatoes<br>(thawed)     | 2 c. grated mild Cheddar cheese  |
| 1/2 c. oleo                                | 1/2 c. minced onion  |
| 1 tsp. salt                                | 2 c. sour cream  |
| 1/4 tsp. pepper                            | 2 c. crushed corn flakes <i>or ritz crackers</i>                         |
| 1 can cream of chicken soup<br>(undiluted) | <i>2 lbs hash brown<br/>1 can cheese soup<br/>1 can cream of chicken</i> |
- 1/2 c oleo (too much)  
1/2 carton sour cream*

Combine potatoes, seasonings, soup, cheese, onion and sour cream.

Pour into greased 9x13 baking pan and cover with crushed corn flakes that have been mixed with melted oleo. Bake 40-50 minutes at 350°.

## PITTSBURG POTATOES

Venora Voran

- |                       |                       |
|-----------------------|-----------------------|
| 4 c. diced potatoes   | 2 c. medium sauce     |
| 1 small onion chopped | 1/2 lb. cheese, cubed |
| 1 tsp. salt           | 1/2 c. cracker crumbs |
| 1/2 c. pimentos       | 2 Tbsp. butter        |

Place potatoes, salt and onion in pan, cover with boiling water. Cook 5 minutes, drain. Add pimentos and put in baking dish. Combine white sauce and cheese and pour over potatoes. Sprinkle with crumbs and dot with butter. Bake 20-25 minutes at 350°.

### IRISH POTATOES

Virginia Walters

Given by her cousin Joan Fabrizio

8 med. baking potatoes  
1 cube butter (cold)  
1/2 Tbsp. thyme  
1 tsp. salt

2 Tbsp. chopped onions  
or more  
1 tsp. pepper (rounded)

Cook potatoes in skins - peel and cube, chop in shortening, add seasonings. Shape into loaf form. Place strips of bacon on top. Place on greased pan. Bake at 375° until crisp, about 1 hour, 15 minutes.

### POTATO-CHEESE HURRY UP

Theo Seyb

Power Level = High (10) Cook Code = 90 Microwave Time = 9 to 11 minutes, total.

1 can (10 1/2 oz.) condensed cream of celery soup	1 tsp. salt
1/2 c. chopped onions	1/4 tsp. pepper
1/2 c. shredded Cheddar cheese	2 cans (1 lb. each) sliced white potatoes, drained
1/4 tsp. dill weed	2 Tbsp. grated Parmesan cheese

Mix together soup, onions, cheese, dill weed, salt and pepper in 1 1/2 quart casserole.

Add potatoes and mix thoroughly. Microwave at High 9 to 11 minutes, stirring after 5 minutes.

Sprinkle cheese on top before serving.

### COTTAGE POTATOES

Merline Snyder

8 medium potatoes, cooked & diced	1 slice bread crumbled
1/2 c. diced Velveeta cheese	1/2 c. milk
1 small onion (diced)	salt & pepper to taste
1 small can pimento	1 stick oleo

Mix together in large baking dish all ingredients except oleo. (This can be kept overnight if desired or baked at once.)

Just before baking melt oleo and pour over all.



## DIRTY RICE

Kathy Larson

1/2 stick butter	4 oz. can mushrooms
2 cans onion soup	1 can sliced water chestnuts
1 c. Minute Rice	

Melt butter - add rest of ingredients. Bake 350° for 1 hour.

## RICE TIPS AND TRICKS

Nancy Young

Useful things to know about rice.

How to cook rice:

2 c. water	1 tsp. salt
1 c. rice	

In large heavy saucepan bring 2 cups water to boiling point; add rice and salt. Stir once or twice, lower heat, cover and let cook for 15 minutes. Do not remove lid or stir. Serve 5 to 10 minutes after it's cooked. If left to stand longer, it will pack.

How much rice to cook:

1 c. of regular milled rice yields 3 c. cooked rice

1 c. of pre-cooked rice yields 1 c. cooked rice

1 c. of brown rice yields 4 c. cooked rice

Never wash rice! Never stir while cooking, it'll get gummy.

Brown rice is more nutritious than polished white grain rice.

Use short grain rice in recipes for puddings, croquettes, molded rings where a creamy soft rice is desirable. Use long grain rice when you want plump, flaky separate grains of rice. To keep rice white when cooking in hard water, add 1 teaspoon of lemon juice or 1 tablespoon vinegar to the cooking water.

Add a drop or two of Wesson oil to boiling water to prevent the rice from boiling over.

To refrigerate or freeze rice place it in a covered container, and seal it. To reheat cooked rice place 1 tablespoon water in pan for every cup of rice. Heat covered, in 350° oven 15 minutes. Or heat in microwave.

## MICROWAVE RICE DISH

Madeline Crosley

2 c. water  
1 c. white rice  
1 Tbsp. butter  
1/2 tsp. salt

1 c. sour cream  
1/4 lb. Jack cheese, grated  
1 can (4 oz.) diced green chilies  
1/4 c. grated Cheddar cheese

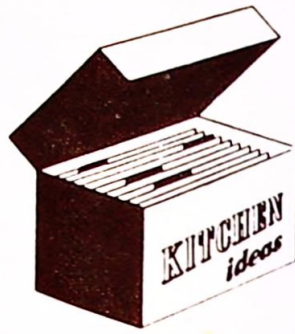
Place water, rice, butter and salt in a 3 quart casserole, cover. Microwave on High for 5 minutes, then reduce power to Medium and microwave for 12-14 minutes. Stir. Let stand 10 minutes. Mix all remaining ingredients, except Cheddar cheese, with cooked rice. Cover. Microwave for 5-7 minutes on Medium-High, stirring every 5 minutes to distribute heat evenly. Top with Cheddar cheese. Microwave uncovered for 1-2 minutes. Let stand for 5 minutes before serving. Makes 6-8 side dish servings; or 4-5 main dish servings.

Write your extra recipes here:



BREAD  
ROLLS  
PIES  
PASTRY.





Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

Sweet potatoes will not turn dark if put in salted water (five teaspoons to one quart of water) immediately after peeling.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

Use a strawberry huller to peel potatoes which have been boiled in their 'jackets'.

Use greased muffin tins as molds when baking stuffed green peppers.

A few drops of lemon juice in the water will whiten boiled potatoes.

The skins will remain tender if you wrap potatoes in aluminum foil to bake them. They are attractively served in the foil, too.

If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white.

When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

It is important when and how you add salt in cooking. To blend with soups and sauces, put it in early, but add it to meats just before taking from the stove. In cake ingredients, salt can be mixed with the eggs. When cooking vegetables always salt the water in which they are cooked. Put salt in the pan when frying fish.

It is easy to remove the white membrane from oranges—for fancy desserts or salads—by soaking them in boiling water for five minutes before you peel them.

You can get more juice from a dried up lemon if you heat it for five minutes in boiling water before you squeeze it.

If it's important to you to get walnut meats out whole, soak the nuts overnight in salt water before you crack them.

If the whipping cream looks as though it's not going to whip, add three or four drops of lemon juice or a bit of plain gelatin powder to it and it probably will.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

Dip your bananas in lemon juice right after they are peeled. They will not turn dark and the faint flavor of lemon really adds quite a bit. The same may be done with apples.



## BREADS, ROLLS, PIES, PASTRY

### METHODIST DINNER ROLLS

Sharlan Graber

This is the same recipe used by the 1st United Methodist Church ladies in Hutchinson for their famous dinners.

2 Tbsp. yeast	2 c. milk
2 tsp. sugar	6 eggs
1 c. oleo	2 tsp. salt
1 c. sugar	8 1/2 c. flour
1/2 c. warm water	

Dissolve yeast and 2 teaspoons sugar in warm water. Let stand until bubbly. Scald milk and oleo. Cool to lukewarm. Beat eggs, sugar, and salt. Add milk, oleo and yeast. Add 4 cups flour; beat with electric mixer. Add 4 more cups flour; beat. Add 1/2 cup more flour; beat. Pour out onto floured board and let it rest 10 minutes. Pick up gently and place in greased two gallon bowl. Cover with plastic. When bowl is rounded full, scrape out onto floured board. Do not knead and don't work flour in dough. Handle carefully. Cut into four equal parts. Roll each piece so it is 1/2 inch thick and about 10 or 11 inches in diameter. Spread with 1 tablespoon melted oleo. Cut into 16 pie-shaped pieces. Roll up, starting at large side. Place on pan so there is space between each roll. Cover and let raise until very light. Bake at 350° about 11 minutes.

### Cinnamon Rolls

Make dough same as dinner rolls. After spreading the oleo on, sprinkle on 1/2 cup cinnamon and sugar mixture. Cut into 12 pie-shaped pieces and roll from the large end. Put into greased pans, leaving space between rolls. Let raise until light and fluffy. Bake at 350° for 11 minutes. Make a medium thin frosting of oleo, water, vanilla and powdered sugar. Spread on rolls as soon as they are out of the oven.

### HOT ROLLS

Virginia Walters

2 envelopes yeast	1 1/2 tsp. salt
1 c. warm water (115°)	1 c. boiling water
1 c. shortening	2 eggs, beaten
2/3 c. sugar	6 c. sifted flour (approximately)

(Cont.)

Dissolve yeast in warm water. Place shortening, sugar, and salt in mixing bowl; add boiling water. Stir until sugar is dissolved. Cool to lukewarm; add yeast mixture. Stir in eggs and 3 cups flour. Mix in additional 3 cups flour. Turn out on lightly floured board and knead lightly for several minutes. Shape into rolls. Place on greased baking sheet. Let rise 1 1/2 hours or until double in size. Bake (400°) for 10 minutes or until done and nicely browned. Makes about 4 dozen rolls.

### **BRAIDED CINNAMON LOAF**

**Diana Dickerson**

**From Kansas Wheat Commission**

1 pkg. yeast	1 egg
1/2 c. warm water (110°-115°)	1/4 c. soft shortening
3/4 c. milk, scalded	2 3/4 - 3 c. flour
1/4 c. sugar	1 1/2 tsp. baking powder
1 tsp. salt	

Dissolve yeast in warm water. Melt shortening in milk. Add sugar and salt. Cool. Add 1 1/2 cups flour beat well. Add yeast mixture, egg and 1/2 cup flour to which baking powder has been mixed. Beat again and add enough of remaining flour to form a soft dough. Form into a ball. Let rest 10 minutes. Divide dough into three equal parts. Roll each into a 5x15 inch rectangle. Spread a brown sugar-cinnamon mixture into center of each rectangle and pinch together to form a roll. Braid the three rolls together into 1 long loaf. Place on a greased cookie sheet. Sprinkle some sugar-cinnamon mixture on top. Cover and let rise until doubled. Bake at 375° for 15 minutes. Reduce heat to 350° and continue to bake 15 minutes or until light brown. Cool and ice with powdered sugar icing.

### **EASY REFRIGERATOR ROLLS**

**Virginia Cloyd**

2 pkgs. dry granulated yeast	1/4 c. soft shortening or butter
2 c. very warm water	1 egg
1/2 c. sugar	6 1/2 to 7 c. sifted all purpose
2 tsp. salt	flour

In mixing bowl, dissolve yeast in the very warm water. Stir in remaining ingredients except flour. Mix flour in by hand until dough is easy to handle. Knead well. Place in a greased bowl, turning to grease the top. Cover with plastic wrap and place in the refrigerator. (Dough will keep about 5 days.)



About 2 hours before baking, shape the dough into desired shapes. Cover let rise until double in bulk, about 1 1/2 hours. Bake in preheated oven (400°) for 12 to 15 minutes. Can proof in microwave.

**BEST REFRIGERATOR ROLLS**  
**Old Family Recipe**

**Nancy Young**

1 quart milk, scalded	3 tsp. salt
1 c. mashed potatoes or	1 c. sugar
1 c. instant potatoes	2 pkgs. dry yeast
1 c. oleo or rendered chicken fat	4 c. flour

Mix above ingredients in a large bowl. Let batter stand to make a sponge. Let rise; stir down and add:

2 tsp. baking powder	1 tsp. soda
----------------------	-------------

Mix well and add 6 to 8 cups flour to make soft dough. Knead well and refrigerate in tightly covered bowl. (I cover with plastic wrap then with a damp cloth.) Punch down as necessary. When ready to use shape into rolls and bake at 425° for 15 to 20 minutes.

This is an outstanding roll recipe. Our favorite roll shape is made by rolling a portion of the dough out quite thin. Let it rest a few minutes; spread thinly with soft butter then cut into wedges and roll up starting with the wide end of the wedge.

**PULL-APART BREAD**

**Nancy Young**

**Good. Fun to make - Impressive to serve.**

10 to 12 c. unsifted flour	3 c. water
1/2 c. sugar (scant)	1 c. milk
4 tsp. salt	1/2 c. margarine (scant)
2 pkgs. active dry yeast	

In large bowl, thoroughly mix 2 cups flour, sugar, salt and yeast. Combine water, milk and margarine in pan. Heat over low heat to 120°-130°. Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed, scraping bowl occasionally. Stir in enough additional flour to make a stiff dough. Knead 8-10 minutes. Place in greased bowl. Cover, let rise. Punch dough down; divide in four parts. Cover and let rest on floured (lightly floured) board for 15 minutes. Roll

(Cont.)

each part into 8x12 inch rectangle. Brush with melted margarine and let rest 5 minutes. Cut into four equal strips 8 inches long. Stack strips; cut into four equal pieces; place each stack on edge in greased loaf pan. There will be 4 stacks with 4 pieces each in each pan for a total of 16 slices in each pan.

Let rise until double. Bake in 400° oven for about 30 minutes. Remove from pans and cool on rack.

When baking any kind of bread good results are obtained by putting a shallow pan of boiling water on the oven floor. An old metal ice cube tray works well.

### BUTTER DIPS

Robert Young

1/2 c. butter	3 1/2 tsp. baking powder
2 1/4 c. flour	1 1/2 tsp. salt
1 Tbsp. sugar	1 c. milk

Heat oven to 450°. Melt butter in oven in oblong pan, 13x9 1/2x2 inch. Remove pan as soon as butter is melted. Sift flour, sugar, baking powder, salt together into bowl. Add milk. Stir slowly with fork until dough just clings together (about 30 strokes). Turn out on well floured board. Roll over to coat with flour. Knead lightly about 10 times. Roll or pat out 1/2 inch thick into a rectangle, 12x8 inch.

With floured knife, cut dough in half lengthwise, then crosswise into 16 strips, dip each strip in butter on both sides and place close together in two rows in pan.

Bake 15-20 minutes, until golden brown. Serve hot.

### FOUNDATION SWEET DOUGH

Elma Soft

1 c. scalded milk	1 1/2 tsp. salt
1 c. lukewarm water	2 eggs, beaten
2 cakes compressed yeast	7 c. flour
1/2 c. shortening	1/2 tsp. nutmeg
1/2 c. sugar	

Scald milk and pour it over sugar, salt and shortening. Dissolve yeast in lukewarm water. Add beaten eggs. When milk has cooled to lukewarm temperature add the yeast and beaten eggs. Beat well. Add flour gradually, beating well. Knead lightly, working in just enough flour so that dough can be handled. Place dough in greased bowl, cover and let stand in warm place. Let raise until double in bulk (about 2 hours). Make into cinnamon, butterscotch or pecan rolls.



## OVERNIGHT REFRIGERATOR ROLLS

Beth Bechtel

We use this recipe for cinnamon rolls at the Wildcat Inn.

2 pkgs. yeast	2 eggs, beaten
2 1/2 c. warm water	8 - 8 1/2 c. flour
3/4 c. melted shortening	2 1/2 tsp. salt
3/4 c. sugar	

Soften yeast in warm water. Add shortening, sugar, eggs, 4 cups flour and salt. Beat until smooth. Stir in remaining flour. Cover tightly and store in refrigerator overnight.

Shape into rolls. Place in greased pan. Cover and let rise until doubled. Bake in hot oven (400°) for 15-20 minutes.

## EASY CINNAMON ROLLS

4-14-98

Deanna Stewart

Good

pan should not be  
over half full

1/4 c. butter	1/2 c. butter
1/2 c. brown sugar	1 c. sugar
chopped nuts	2 Tbsp. cinnamon
maraschino cherries	1 pkg. frozen dinner rolls

Melt 1/4 cup butter with brown sugar. Pour into Bundt pan. Sprinkle with chopped nuts and maraschino cherries, if desired. Melt 1/2 cup butter. Combine sugar and cinnamon. Take frozen dinner rolls and coat each roll with melted butter, then in cinnamon-sugar mixture. Place in bottom of Bundt pan. Let rise (about 8 hours in unheated oven). Bake at 350° for 30 minutes. This is a good recipe for a quick, easy breakfast. Make them the night before and let rise overnight. Bake first thing in the morning.

## FRENCH BREAD

Hilah Young

Well worth the time it takes.

1/4 c. sugar	1 1/3 Tbsp. salt
1/4 c. shortening	

Add 1 quart boiling water. Cool.

4 cakes yeast	1 1/2 Tbsp. sugar
1 c. warm water	3 quarts flour more or less

Dissolve yeast in warm water. Add sugar. Add first ingredients add flour to make a semi-stiff dough. Work down every 10 minutes 5 times. Divide into 4 balls let rest 10 minutes. Roll out to

(Cont.)

1/2 inch thickness. Roll as for jelly roll, place on greased sheet pan. Makes 4 loaves. Let rise until double. Slash the top with sharp knife 3 or 4 cuts. Bake 25 minutes at 400°. Brush with egg and milk several times while baking.

### EASY CINNAMON ROLLS

5-26-2000  
Good

Melody Elsworth

Something for a change use a can of Pecan frosting for the filling.  
(Ready to Spread)

2 1/2 c. warm water  
2 pkgs. yeast

1 box yellow cake mix  
4 to 5 1/2 c. flour

#### Filling Ingredients:

butter  
1/2 c. brown sugar

1/2 c. white sugar  
1 Tbsp. cinnamon  
butter

Mix in a bowl the warm water and yeast. Add the cake mix and flour. Divide the dough in half. Roll out and spread with butter. Sprinkle with sugar ingredients. Roll jelly roll fashion. Cut 1/2 inch thick. Let rise and bake.

### FOUNDATION SWEET DOUGH

5-13-93

Elnora Schwartz

From my mother, and one can make cinnamon rolls, coffee cake, or plain rolls from this recipe.

1/2 1 c. warm water  
1/2 1 tsp. sugar  
3 2 pkgs. yeast  
1/2 1 c. milk  
1/2 6 Tbsp. shortening

3/4 1/2 c. sugar  
1/2 1 tsp. salt  
10-11 7 c. flour  
4-5 3 eggs

Dissolve 1 teaspoon sugar in 1/2 cup warm water. Sprinkle yeast over top of water. Let stand 10 minutes. Stir well. Scald milk, add shortening, sugar, and salt. Cool. Add 2 cups flour to make a batter add yeast mixture and remaining water. Add beaten eggs, and rest of flour (5 cups). Let rise in warm place. When light, punch dough down and use for coffee cake, cinnamon rolls or rolls. Bake at 350° for 20 to 25 minutes.

*let dough chill before rolling for cinnamon rolls  
for ease in flattening.*



## CHRISTMAS MORNING ROLLS

Ethel Wingate

1 bag of 24 frozen dinner rolls	3/4 c. brown sugar
1 (3 3/4 oz.) pkg. of butter-	3/4 tsp. cinnamon
scotch pudding mix (not	1/2 c. nuts, chopped
instant)	

Put rolls in angel food or Bundt pan, let stand overnight with the remaining ingredients added. Sprinkle pudding mix over dough.

Cook remaining ingredients over low heat until sugar is dissolved and bubbles. Pour over rolls. Cover tightly with foil and let stand overnight. Next morning bake 350° for 30 minutes. Let stand 5 minutes, invert onto serving dish.

## CORNMEAL BUNS

Vera Williams

2 pkgs. yeast	1/2 c. cold water
1/4 c. lukewarm water	3/4 Tbsp. salt
3/4 c. scalded milk	1 - 1 1/4 qt. flour
1/2 c. shortening	2 eggs
1/4 c. & 1/8 c. sugar	1 1/4 c. cornmeal

Soften yeast in lukewarm water. Add 1 teaspoon sugar. Pour scalded milk over shortening, sugar and salt. Add cold water and cool mixture to lukewarm. Add half of the flour, all of the eggs and softened yeast. Beat until well blended. Add cornmeal and enough more flour to make a soft dough. Mix and knead lightly. Cover and let rise until doubled in size (about 1 hour). Punch down, cover, let rest 10 minutes. Then shape into rolls, place in greased pans, brush lightly with melted shortening. Cover and let rise until doubled in size (about 45 minutes). Bake in hot oven 400° for 20-25 minutes.

## GRANDMA'S RIVVEL KUCHEN

Marilynn Sharp

Written like my Grandma Conrad wrote it down for me.

Dissolve 1 tablespoon yeast, 1 teaspoon sugar in 1/4 cup warm water. Heat 1 cup butter-milk until lukewarm, add 1/4 teaspoon soda to the milk and stir. Beat 1 egg, 1/4 cup oil, 1/4 cup sugar, 1 teaspoon salt and yeast. Add 2 cups flour and beat until batter is smooth. Add about 2 more cups of flour and knead until smooth. Set in warm place to rise until double in bulk. Roll out to fit into your pans. This makes two 10x14 inch kuchen. Let rise until double in bulk, top with your favorite topping. Bake in

(Cont.)

375° oven for 25 minutes. A fruit topping takes about 35 minutes.

#### Topping:

1 egg beaten	2 Tbsp. cream
2 Tbsp. sugar	1 Tbsp. flour

Beat together and spread over dough, then add the crumb mixture. Drop a little jelly here and there, little sugar then bake.

#### Rivvel Crumbs:

1 cube butter melted, 1/3 cup sugar, 1 1/2 cups flour. Stir with spoon until pretty well blended, then use hand to mix well, put crumbs over the topping. Shake a little cinnamon and sugar over top if you like.

#### Fruit Kuchen:

Arrange fruit over dough, put topping over fruit, then the crumbs. If fruit is tart add more sugar to the topping and over the top of the crumbs.

### PROOFING (RISING) BREAD BY MICROWAVE Virginia Cloyd

Making your favorite yeast bread recipe, follow these basic directions for proofing dough.

1. Prepare dough according to recipe directions. Do not select a recipe that yields more than 2 loaves.
2. Place dough in a well greased large glass bowl. Brush top of dough with oil. Cover loosely with plastic wrap.
3. Place 3 cups of warm water in a 10-inch round glass dish or glass ceramic pie plate. Place bowl with dough in water.
4. Microwave at Warm (1) for 25 to 30 minutes or until dough doubles in size. Dough has risen when 2 fingertips lightly pressed about 1/2 inch into dough leaves an impression.
5. Punch dough down; shape into loaves or rolls. Place dough into well greased 8 1/4x4 1/2x2 1/2 inch pan of glass. Put rolls in a greased glass pan. Repeat proofing procedure.

Note: Two 8 1/2x4 1/2x2 1/2 inch loaf dishes will fit into a 10 inch square dish. Bake following recipes recommended oven temperatures and baking time.



### CHERRY COFFEE CAKE

Nina Seyb

1 c. margarine (or butter)	3 c. flour
1 3/4 c. sugar	2 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt
4 eggs	1 can cherry pie mix

Cream together margarine, sugar and vanilla. Add eggs one at a time, (beating after each addition).

Sift dry ingredients together and add to other ingredients. Spoon into jelly roll pan. Swirl can of cherry pie mix over the top.

Bake 45 minutes at 350°. While still hot drizzle with thin powdered sugar icing.

### SOCK-IT-TO-ME COFFEE CAKE

Judy Markel

Bake 1 hour at 325°.

3/4 c. oil	4 eggs (beat one at a time)
1/2 c. sugar	1 tsp. vanilla
1/2 pt. sour cream	1 c. pecans

Mix above and pour half into a tube pan. Mix together:

3 Tbsp. brown sugar	1 Tbsp. cinnamon
---------------------	------------------

Sprinkle half of this mixture over the batter. Pour remaining batter in pan and sprinkle with remaining sugar. Bake.

### OATMEAL COFFEE CAKE

Gay McClure Snyder

1 1/2 c. boiling water	2 eggs
1 c. oatmeal (old fashioned)	1 1/3 c. flour
1/2 c. shortening	1 tsp. soda
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	1/2 tsp. cinnamon

Mix boiling water and oatmeal. Let stand 20 minutes.

Cream shortening, white sugar, brown sugar together.

Add oatmeal mixture and eggs.

Sift together flour, soda, salt, cinnamon add to mixture.

### FLUFFY BISCUITS

Marilynn Sharp

Really fluffy and good.

2 c. sifted flour	2 Tbsp. sugar
4 tsp. baking powder	1/2 c. shortening
1/2 tsp. cream of tartar	1 egg, unbeaten
1/2 tsp. salt	2/3 c. milk

Sift flour, baking powder, salt, sugar and cream of tartar into bowl. Add shortening and blend well or of cornmeal consistency. Pour milk into flour mixture slowly. Add the egg. Stir to stiff dough. Knead 5 times. Roll to 1/2 to 1 inch thickness; cut with 1 1/2 inch cutter. Bake on cookie sheet for 10 to 15 minutes at 450°.

### SOUTHERN BAKING POWDER BISCUITS

Jo Ann Seyb

(Makes 100) Large quantity.

11 c. flour	1/2 c. baking powder
3 tsp. cream of tartar	3 c. shortening
3 tsp. salt	4 c. milk
3/4 c. sugar	6 eggs, unbeaten

Sift dry ingredients together. Add shortening and blend to consistency of cornmeal. Pour milk into flour, slowly add eggs and stir to a stiff dough. Knead on lightly floured board 5 times. Roll or pat out 1/2 inch thick. Cut with cutter or make square biscuits. Bake 10 to 15 minutes at 450°.

### ITALIAN CHEESE TWISTS

Kim Schrag

Very easy to make.

1/4 c. butter or margarine, softened	3/4 c. shredded Mozzarella cheese (3 oz.)
1/4 tsp. <u>each</u> basil, oregano, and marjoram, crushed	1 slightly beaten egg
1/4 tsp. garlic powder	1 Tbsp. water
1 (16 oz.) loaf frozen bread dough, thawed	2 Tbsp. sesame seed

In a small bowl combine butter or margarine, basil, oregano, marjoram, and garlic powder. Set aside. On a lightly floured surface roll bread dough into a 12 inch square. Spread butter mixture evenly over dough. Sprinkle with cheese. Fold dough



into thirds. With a sharp knife, cut dough crosswise into twenty-four 1/2 inch strips. Twist each strip twice and pinch ends to seal. Place about 2 inches apart on a greased baking sheet. Cover; let rise in a warm place till almost double (about 30 minutes). Combine egg and water; brush over each twist. Sprinkle with sesame seed. Bake in a 375° oven for 10 to 12 minutes or till golden. Makes 24 twists.

**JOGGER'S GEMS (MUFFINS)**  
(100 Servings) Large quantity.

Jo Ann Seyb

1 qt. raisins	1 qt. sugar
2 1/4 c. shortening	8 eggs
2 qts. flour	1 1/3 Tbsp. baking powder
1 1/3 Tbsp. cinnamon, ground	2 tsp. soda
2 tsp. cloves, ground	1 tsp. salt
1 1/4 qt. applesauce, unsweetened	

Chop raisins, add few drops salad oil for easier chopping by hand or machine. Cream fat and sugar. Beat in eggs - add sifted dry ingredients alternately with applesauce, mixing smooth after each addition. Add raisins and mix just until distributed. With ice cream scoop No. 24 portion into paper cups in muffin pans. Bake at 350° (moderate) 20 to 25 minutes.

**ONION SHORTCAKE**  
Makes a simple meal festive!

Anne McClure Willis

1 large sweet onion	2 drops hot pepper sauce
1/4 c. butter	1 c. sour cream
1 (12 oz.) pkg. corn muffin mix	1/4 tsp. salt
1 egg beaten	1/4 tsp. dill
1/3 c. milk	1 c. sharp cheese, grated
1 c. cream-style corn	

Peel and slice onion, saute in butter. Set aside. Combine muffin mix, egg, milk, corn and hot pepper sauce. Pour into a buttered, 8 inch square pan. Add sour cream, salt, dill and half of the grated cheese to onions. Spread over batter. Sprinkle with remaining cheese. Bake at 425° for 25 minutes.

Serve warm. Serves 8.

11-7-98 Good  
12 lb corn browned

## CORN BREAD

10-3-99 made to recipe  
Norma Larson

- use 1/2 Crisco  
1 c. butter  
1 c. sugar  
4 eggs  
1 (4 oz.) can green chilies  
1 (16 oz.) can creamed corn  
1/2 c. shredded Cheddar cheese  
1 c. flour  
1 c. cornmeal  
4 tsp. baking powder  
1/2 tsp. salt  
(1 T jalapenos chopped fine)

40 min  
Cream butter and sugar. Add eggs, one at a time - beat after each addition. Mix in chilies, corn and cheese. Sift dry ingredients together and add to batter. Mix well (batter will not look smooth). Pour into greased and floured 9x13 inch pan. Bake 1-hour at 350°. Serve warm.

## JALAPENO CORN BREAD

Jo Ann Seyb

(100 servings) Large quantity.

- |                      |                                 |
|----------------------|---------------------------------|
| 2 1/2 qts. cornmeal  | 3 c. dry milk                   |
| 1 1/4 qts. flour     | 2 1/2 qts. water                |
| 1/2 c. baking powder | 1 c. eggs                       |
| 1 1/2 tsp. soda      | 2 1/2 c. cream style corn       |
| 1/4 c. salt          | 1 pt. liquid shortening         |
| 1/2 c. sugar         | 2 Tbsp. canned jalapeno peppers |

Mix all dry ingredients together, then add water, eggs and shortening. Fold in corn and jalapeno peppers, bake in well oiled 12x20 inch pan. Cut in squares, if you desire it hotter, use more jalapeno peppers.

## TEXAS CORN BREAD

Elaine McClure

- |  |                      |
|--|----------------------|
| 1 c. cornmeal                          | 3/4 tsp. salt        |
| 2 eggs                                 | 1 tsp. baking powder |
| 1 c. milk                              | 1/4 tsp. soda        |
| 1 c. creamed corn                      | 1/2 chopped onion    |
| 1/2 jalapeno pepper, mashed (optional) | 1 lb. hamburger      |
|  | 1 lb. Cheddar cheese |

Fry 1 pound hamburger with onion, drain and set aside.

Mix together cornmeal, eggs, milk, creamed corn, pepper, salt, soda, baking powder.

Using 9x9 pan greased or 2 1/2 quart casserole dish. Layer ingredients starting with corn mixture, hamburger and cheese. Repeat topping with corn mixture. Bake 450° uncovered 30-45 minutes or until brown.



## WAFFLES

Dorothy Kautzer

This recipe was given to me before I was married and will not stick to the waffle iron.

1 c. milk  
2 eggs  
pinch of salt  
1/4 c. melted butter

2 tsp. baking powder  
flour to make a soft batter  
about 1 1/2 cups

Beat flour and milk, add **butter** and beat, add well beaten yolk and beat again. Add baking powder and salt. Mix well. Fold in egg whites. Bake in very hot iron and serve at once.

With the electric mixer, I have beaten it all together. Then added baking powder and salt. Be sure it's mixed well.

## FANTASTIC FRENCH TOAST

Mardi Asbury Crandall

1 egg  
1/2 c. milk  
1/8 tsp. salt  
3 slices bread

butter  
cinnamon  
powdered sugar

Beat egg slightly in a deep plate, stir in milk and salt. Enough butter in frying pan to cover bottom when melted. Dip slices of bread into the mixture. Cook in hot butter until brown on one side; turn and brown the other side. If lid is placed over the pan a few seconds at a time while frying; the toast will puff up and look prettier. Sprinkle freely with flecks of butter, a little cinnamon, and powdered sugar.

## LEMON GLAZE LOAF

Marie A. Baty

My favorite nut bread.

1/4 c. butter  
3/4 c. sugar  
2 eggs  
2 tsp. lemon peel  
2 c. sifted flour

2 1/2 tsp. baking powder  
1 tsp. salt  
3/4 c. milk  
1/2 c. chopped nuts

Cream butter and sugar until fluffy. Add eggs and lemon peel. Beat well. Sift flour, salt and baking powder together. Add alternately with milk. Add nuts, mix well. Put in 9x5x3 inch loaf pan. Bake at 350° oven for 50 to 55 minutes, or when done. Cool 10 minutes before taking out of pan. Glaze top of loaf soon as taken from oven, while hot.

(Cont.)

### Glaze:

2 tsp. lemon juice

2 Tbsp. sugar

Mix and put on top of loaf. Makes one loaf.

### APRICOT BRAN BREAD

Julia Bolinger

This is a really delicious quick bread. Good with cream cheese spread between slices.

2/3 c. water

1 tsp. baking powder

1/2 c. dried apricots

1/2 tsp. baking soda

(12) snipped

1/2 tsp. salt

1/2 c. raisins

2 eggs

3/4 c. Nabisco 100% Bran

1/4 c. margarine, melted

1 1/4 c. all purpose flour

1 tsp. vanilla extract

1/2 c. brown sugar

1 c. nuts, chopped

1. Preheat oven to 350°. Grease 9x5x3 inch pan.

2. In medium saucepan, over high heat, bring water, apricots and raisins to a boil; spoon into large bowl. Stir in Nabisco 100% Bran; cool 10 minutes.

3. In medium bowl, combine flour, brown sugar, baking powder, baking soda and salt; set aside. With mixer at medium speed, beat eggs, margarine and vanilla extract into bran mixture; stir in dry ingredients, fold in nuts.

4. Evenly spread dough in prepared pan; bake 50 to 55 minutes. Cool 10 minutes. Makes 1 loaf.

### BANANA NUT BREAD

Melody Elsworth Richard

1 c. sugar

nuts - optional

1/2 c. shortening

2 c. flour

2 eggs

1 tsp. soda

1/2 c. cold water

1 tsp. baking powder

3 bananas mashed

1/2 tsp. salt

Makes 1 loaf. Cream sugar and shortening. Add eggs and mashed bananas. Mix well, add cold water. Last, add sifted flour, soda, baking powder and salt. Bake in loaf pan for 1 hour at 350°. Can double recipe.

\*For wheat flavor, use 1 cup wheat flour and 1 cup white flour.



## STRAWBERRY BREAD

Kathy Larson

1 1/2 c. flour	1 c. sugar
1/2 tsp. salt	2 eggs
1/2 tsp. soda	1 (10 oz.) box frozen strawberries
2 tsp. cinnamon	3/4 c. nuts
1/2 c. & 2 Tbsp. oil	

Mix flour, salt, soda, cinnamon and sugar. Add eggs, strawberries and oil. Mix well. Add nuts. Pour into greased and floured loaf pan. Bake 1 hour at 350°.

## BRAN MUFFINS

Cathie Strohl

This recipe will keep for weeks in refrigerator.

2 c. boiling water	2 c. 100% Nabisco Bran
--------------------	------------------------

Pour water over bran and cool.

2 1/2 c. sugar	1 c. & 3 Tbsp. shortening
----------------	---------------------------

Cream.

4 eggs	1 qt. buttermilk
--------	------------------

Add eggs one at a time to buttermilk. Add:

4 c. Kellogg's Bran Buds	5 tsp. soda
6 c. flour	2 tsp. salt

Mix well and store in refrigerator until ready to use. Bake at 400° for 12 to 15 minutes. Makes around 9 dozen.

## MOIST BANANA BREAD

Ellen Jane Bohr

3/4 c. oleo	1/2	2 1/4 1/2 c. flour	1/2	3
3 c. sugar	2	1 1/2 3 tsp. soda	1	2
3 eggs	2	1 (12 oz.) sour cream	1/2 c	3/4 c
6 ripe bananas	2 1/4	1 1/2 2 tsp. vanilla	1	1 1/2
1/2 tsp. salt	pinch	Add nuts in blender - 1 cup		

Cream butter and sugar. Add eggs, pureed bananas, sour cream and vanilla, mix well. Then add salt, soda and flour. Mix. Pour into greased loaf pans (3 or 4) and bake at 300° for 1 hour. Freezes well.

Big Small

9-1-91  
for zucchini bread  
use 12 g cottage cheese (good processor)  
4c zucchini, shredded

### DATE NUT BREAD

Wilma Warfield

1 egg	3/4 c. nuts
1 c. sugar	1 c. boiling water
1 Tbsp. oleo	1 1/2 c. flour
1 tsp. soda	1 tsp. vanilla
1 c. dates, cut up	

Pour boiling water over dates. Set aside. Cream oleo and sugar. Add vanilla, then egg. Beat well. Add flour and soda and mix well. Pour in dates (including water) and pecans. Mix. Bake in buttered loaf pan at 350° for 55 minutes.

### DATE NUT BREAD

June Miller

2 c. chopped dates	2 1/2 c. flour
1 1/2 c. boiling water	2 tsp. soda
1 Tbsp. melted butter	1 tsp. vanilla
1 c. sugar	1 c. nuts
1 egg	

Add chopped dates to boiling water. Let set 20 minutes. Mix well: butter, sugar and egg.

Sift dry ingredients several times. Add alternately with dates and water mixture to butter mixture. Add vanilla and nuts. Bake in 2 loaf pans. 300° - 1 hour. Freezes well.

### QUICK BREAD

Madeline Crosley

1/3 c. margarine, in 8x8 dish and melt	3 1/2 tsp. baking powder
2 1/4 c. flour	1 tsp. salt
1 Tbsp. sugar	1 c. milk

Knead dough - roll into rectangular shape. Dip in butter and bake in same dish for 15 minutes in 400° oven.

### CRANBERRY BANANA BREAD

Leda Bechtel

A Christmas tradition in our home.

1/4 c. oleo/butter	1 c. mashed bananas
1 c. sugar	1/4 c. milk
1 egg	1 tsp. shredded orange peel or 1 tsp. orange flavoring
2 c. flour	1 1/2 c. ground cranberries
3 tsp. baking powder	1 c. chopped nuts (optional)
1/2 tsp. salt	
1/2 tsp. cinnamon	



Cream butter and sugar. Add egg. Add dry ingredients alternately with milk, banana and orange (combined). Add cranberries and nuts.

Bake in 1 loaf pan or 2 smaller pans.

Bake 350° 60 minutes.

### EASY CARROT BREAD

Lois McClure

2 c. sugar	4 eggs
3 c. flour	1 can sliced carrots, drained & mashed
1/2 tsp. salt	Optional: fresh carrots to equal 1 c. drained and mashed
2 tsp. baking powder	
2 tsp. soda	
2 tsp. cinnamon	
1 1/2 c. vegetable oil	

Mix sugar, flour, salt, baking powder, soda and cinnamon. Add oil. Add eggs one at a time beating well after each. Beat in carrots. Grease and line bottom of 2 loaf pans with waxed paper. Bake at 350° for 50 minutes.

### CHOCOLATE ZUCCHINI BREAD

Jan Bruce

3 eggs	4 c. flour
1 c. vegetable oil	1 tsp. salt
2 c. firmly packed brown sugar	1 tsp. baking powder
1 tsp. vanilla	1 tsp. cinnamon
3 c. grated zucchini	1 tsp. pumpkin pie spice
2 squares melted Baker's unsweetened chocolate	1/2 c. chopped nuts

Beat eggs; add oil and brown sugar; beat well. Add vanilla, zucchini, and chocolate; beat. Mix dry ingredients together; add nuts and beat well. Bake in 6 tiny greased pans or 2 standard loaf pans at 350° for 40 to 60 minutes, depending on size of loaf.

Cool in pans until bread will remove easily, then cool on rack.

### ZUCCHINI BREAD

Doris Moore

3 eggs, beaten	1/2 tsp. baking powder
1 c. cooking oil	3 c. flour
2 c. sugar	1 tsp. salt
1 pkg. vanilla instant pudding	1 tsp. cinnamon
2 c. ground zucchini squash	1/2 c. chopped nuts
2 tsp. vanilla	
1 tsp. soda	

(Cont.)

Beat eggs, oil, sugar, pudding mix, vanilla and zucchini.  
Mix dry ingredients and sift together into mixture.  
Bake 350° 1 hour.

### MUSHROOM-BACON DRESSING OR STUFFING

A recipe for people who are allergic      Rev. Laura E. Bradbury  
to wheat. Feel free, if necessary to change it for other allergies.

6 slices of bacon	1/2 tsp. sage
1/4 c. butter or margarine	1/4 tsp. marjoram
1 lb. mushrooms, quartered (5 c.)	salt & pepper
3 ribs of celery, sliced	12 c. cooked rice
1 large onion, diced (1 c.)	1 egg, lightly beaten

Cook bacon, drain and crumble. Melt butter, add mushrooms, celery, onion, sage, marjoram, salt and pepper. Cook 10 minutes. Add rice and toss well. Pour beaten egg over it. Bake as dressing or use to stuff fowl.

### OLD-WORLD WALNUT STUFFING OR DRESSING

This recipe is good for persons      Rev. Laura E. Bradbury  
who are allergic to wheat. Feel free to change it if necessary  
for other allergies.

1 c. butter or margarine	8 oz. chopped walnuts
4 ribs of celery (2 c.)	1/2 c. chopped parsley
4 onions, chopped	1 1/2 tsp. salt
about 10 c. cooked rice	1 1/2 tsp. thyme
2 large eggs	1/2 tsp. pepper
1/2 c. water	

Melt butter and add celery and onion. Cook 10 minutes. Mix rest except egg and water. Toss to mix well. Then add egg and water, beaten together. Bake as dressing or use to stuff fowl.

### NUTTY-WILD RICE-SAUSAGE DRESSING

I tried this using Uncle Ben's      Rev. Laura E. Bradbury  
wild rice and long grain rice. I liked it very much.

1 1/4 c. uncooked wild rice	4 ribs celery (3 c.)
1 1/4 c. uncooked long-grain rice	1 large onion, diced
16 oz. sausage	1 1/2 c. sliced mushrooms
2 Tbsp. butter or margarine	1 c. chopped walnuts
salt and pepper to taste	



Prepare rice like package says. Toss together and set aside. Fry sausage until brown. Take sausage out of grease, add rice. Melt butter and add celery, mushrooms, onions, salt and pepper. Cook 10 minutes. Add vegetables and walnuts. Bake or use to stuff fowl.

#### DOWN-HOME CORN BREAD STUFFING

A nice dressing or stuffing for Rev. Laura E. Bradbury  
people who are allergic to wheat.

1 (18 oz.) cornbread mix	2 Tbsp. sage
1 (16 oz.) can whole corn	2 tsp. salt
1/2 c. butter or margarine	1/2 tsp. pepper
2 diced onions (1 1/2 c.)	diced cooked giblets
2 red bell peppers (diced)	1 large egg
2 green peppers, diced (2 c.)	3/4 c. milk or buttermilk

Add whole kernel corn to cornbread mix and bake. Cool and crumble (about 9 cups). Saute onions and peppers about 10 minutes. Add spice and giblets. Beat egg and milk. Mix and bake.

If you wished, you could use rice instead of the cornbread.  
(Cooked rice, of course.)

#### CRANBERRY-APPLE-RAISIN DRESSING

A good dressing for those who Rev. Laura E. Bradbury  
are allergic to wheat.

7 c. cooked rice	1 1/2 tsp. salt
1 can (16 oz.) cranberry sauce	1 tsp. cinnamon
2 tart apples, diced	1/2 tsp. nutmeg
1 c. golden raisins	2 large eggs
2 Tbsp. grated orange peel	1/2 c. cider
1 Tbsp. grated lemon peel	1/2 c. butter or margarine

Beat eggs, cider and butter and add to the other combined ingredients. Toss and mix well. Use to stuff turkey or other fowl or just as a stove-top dressing.

You could use bread instead of rice.

#### PIE CRUST

Virginia W. Cloyd (Mrs. Everett)

Almost fool proof.

Makes 2 double crusts or 4 single crusts.

4 c. all purpose flour	1 Tbsp. vinegar
1 3/4 c. Crisco	5 1/2 Tbsp. water
1 Tbsp. sugar	1 egg, beaten
1 1/2 tsp. salt	

(Cont.)

Combine flour, shortening and salt, sugar. Cut in shortening until it looks like coarse cornmeal. In a separate bowl, beat eggs, water and vinegar together. Add this to the flour mixture. Stir with a fork until all ingredients are moistened. Mold dough into a ball and chill 15 minutes before rolling into shape. Can be refrigerated 4 to 5 days.

Note: For single crusts, use glass pie dish. Prick and prepare as usual. Microwave 2 1/2 minutes on High. Have conventional oven ready at 375°. Take crust from microwave. Place in conventional oven for approximately 7 minutes to brown. Baking in microwave first keeps it from shrinking.

### QUICK PIE DOUGH

Joyce Elsworth

1 1/2 c. flour

1 tsp. salt

1/2 c. cooking oil

2 Tbsp. milk

Put in and mix in 9 inch pie plate. Pat out. Put in fruit filling desired. *Good w/ rhubarb*

### Crumb Topping:

1/2 c. flour

1/4 c. butter or oleo

1/3 c. sugar

Mix and spread over fruit.

Bake 325° for 45 minutes or until done.

### NEVER FAIL PIE CRUST

Beth Bechtel

1 c. lard

5 Tbsp. water

3 c. flour

1 tsp. vinegar

1 tsp. salt

1 egg, beaten

Mix lard, flour and salt. Add egg, water and vinegar. Makes 4 crusts.

### LEMON PIE

Jo Ann Seyb

2 Tbsp. cornstarch

1/4 c. lemon juice

3/4 c. sugar

2 eggs

1 c. boiling water

salt

1 Tbsp. butter

baked pie shell



Combine cornstarch and sugar. Add boiling water. Add lemon juice. Cook until this reaches the boiling stage and is thick and creamy. Remove from heat and add egg yolks. Return to fire and cook until thick and smooth. Put in pie shell. Beat egg whites and add 2 tablespoons sugar and 1/4 teaspoon vanilla. Beat until it peaks. Place meringue on pie. Brown in oven.

**FROST LIME PIE**  
(100 portions)

Jo Ann Seyb

1 (No. 10) can applesauce  
5 c. sugar  
1 lb. 14 oz. lime gelatin

1 lb. 5 oz. Dream Whip, whipped  
10 Tbsp. lemon or lime juice  
graham cracker crust

Heat applesauce to boil, add gelatin and stir until dissolved. Mix in sugar, let cool until almost stiff. Whip Dream Whip until stiff, add lime or lemon juice to gelatin. Beat slowly. Pour on graham cracker crust. Chill at least one hour.

**NORWEIGAN APPLE PIE**

Melody Elsworth

Makes a small pie that's quick and easy for us.

1 egg  
3/4 c. sugar  
1 tsp. vanilla  
1 tsp. baking powder

1/2 c. flour  
1/2 c. chopped nuts  
1 c. fresh sliced apples  
1/4 tsp. salt

Mix together in a large bowl this will be thick and then spread it into a buttered 9 inch pie plate. Bake at 350° for 30 minutes. Serve warm or cold.

**RHUBARB CREAM PIE**

Elaine Graber

1 c. sugar  
3 Tbsp. flour  
1/2 tsp. nutmeg  
1 Tbsp. butter

2 beaten eggs  
3-4 c. rhubarb cut into 1 inch pieces  
1 2 crust pastry

Blend sugar, flour, nutmeg and butter. Add eggs, beat until smooth. Pour over rhubarb in 9 inch pastry. Top with pastry. Bake 10 minutes in 450° oven then 30 minutes at 350°.

## LEMON PIE

Cathie Strohl

3-27-99  
Good  
1 1/2 c. sugar  
3 Tbsp. cornstarch  
3 Tbsp. flour  
dash salt  
1 1/2 c. hot water  
3 slightly beaten egg yolks  
(save whites for meringue)

2 Tbsp. butter or margarine  
1/2 tsp. grated lemon peel  
1/3 c. lemon juice  
1 (9 inch) baked pastry shell,  
cooled (10" shallow)  
meringue

In saucepan, mix 1 1/2 cups sugar, cornstarch, flour and salt. Gradually add hot water, stirring constantly. Cook and stir over moderately high heat until mixture comes to a boil. Reduce heat; cook and stir 8 minutes longer. Remove from heat.

Stir a moderate amount of hot mixture into egg yolks, then return to hot mixture. Bring to a boil and cook 4 minutes, stirring constantly. Add butter and lemon peel. Slowly add lemon juice, mixing well. Pour into pastry shell. Spread meringue over filling; seal to edge. Bake at 350° for 12-15 minutes. Cool before cutting.

### Meringue

3 egg whites  
1/2 tsp. vanilla

1/4 tsp. cream of tartar  
6 Tbsp. sugar

Beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add sugar, beating till stiff and glossy peaks form and all sugar is dissolved. Spread meringue over hot filling, sealing to edge of pastry. Bake at 350° for 12-15 minutes or till meringue is golden. Cool.

## BANANA BUTTERSCOTCH PIE

Pearl Fountain

1 baked pie crust  
3/4 c. brown sugar  
2 eggs  
2 Tbsp. flour

1 c. cold water  
2 Tbsp. butter  
1 tsp. vanilla  
bananas

Mix sugar and butter, egg yolks and flour, add water slowly. Stir over heat until thick. Add vanilla. Line baked pie crust with sliced bananas. Pour in filling and top with meringue made of the two egg whites beaten stiff with 3 tablespoons of sugar.

Brown in 375° oven for 10 to 12 minutes.



### POACHED PEACH PIE

Lida Brown

- |  |                        |
|--|------------------------|
| 1 c. half & half, or evaporated<br>canned milk | 2 Tbsp. flour          |
| 1 c. sugar                                     | 2 Tbsp. melted butter  |
| 2 eggs, beaten slightly                        | 1 unbaked 9 inch crust |
| 7 or 8 fresh peaches, peeled &<br>sliced       |                        |

Place the sliced peaches in the bottom of unbaked crust. Mix other ingredients and pour over peaches. Bake about 45 minutes at 375°, or until center is firm.

### ALMOND PEACH PIE

Nina Seyb

- |                                |                            |
|--------------------------------|----------------------------|
| 1 baked 9 inch pie crust       | 2 Tbsp. cornstarch         |
| 4 or 5 c. fresh sliced peaches | 1/2 tsp. almond flavoring  |
| 1 c. water                     | 1 (3 oz.) pkg. peach jello |
| 1 c. sugar                     |                            |

Bring sugar and 1/2 cup water to a boil. Add cornstarch and the other 1/2 cup of water. Cook until clear and thickened. Remove from heat and stir in jello and almond flavoring. Stir in sliced peaches. Pour into pie shell and chill. Serve with whipped cream if desired.

### RHUBARB SURPRISE PIE

Nina Seyb

- |                                   |                       |
|-----------------------------------|-----------------------|
| 1 unbaked pie shell               | 1/2 c. unsifted flour |
| 3 1/2 c. finely chopped rhubarb   | 1 c. sugar            |
| 1 (3 oz.) box strawberry<br>jello | 1/2 tsp. cinnamon     |
|                                   | 1/4 c. melted butter  |

Place chopped rhubarb in unbaked pie shell. Sprinkle over strawberry jello.

Mix remaining ingredients and sprinkle over top.

Bake 30 minutes at 350° (or until rhubarb is tender). (It will bubble out around the edge.)

### IMPOSSIBLE PUMPKIN PIE

Dorothea Bay

The pie that makes it's own crust.

3/4 c. sugar	2 eggs
1/2 c. Bisquick baking mix	1 can (16 oz.) pumpkin
2 Tbsp. margarine or butter	2 1/2 tsp. pumpkin pie spice
1 can (13 oz.) evaporated milk	2 tsp. vanilla

Heat oven to 350°. Grease pie plate 9x1 1/4 or 10x1 1/2 inches. Beat all ingredients until smooth: 1 minute in blender on high or 2 minutes with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes.

### MICROWAVE CREAM PIE FILLING

Mary Alice Graber

2/3 c. sugar	3 c. milk
1/2 tsp. salt	3 egg yolks
2 1/2 Tbsp. cornstarch	1 Tbsp. butter
1 Tbsp. flour	1 tsp. vanilla

Combine sugar, salt, cornstarch, and flour. Stir milk in gradually. Microwave on high. Stir every 3 minutes for 9 minutes. Stir together egg yolks and add small amount hot mixture to eggs and then pour this egg mixture into the hot mixture. Microwave 1 minute at 70% power. Add butter and vanilla. Pour into baked pie shell and add meringue or whipped cream topping. May be varied to make coconut or banana pie.

### AVOCADO PIE

Venora Voran

Given by friend George Norton

1 medium avocado	1 can Eagle Brand milk
3 1/3 oz. lemon juice	1 graham cracker crust

Whip avocado, lemon juice and milk in blender. Put in pie crust and chill. Garnish with Cool Whip and pecans.

### SOUR CREAM GOOSEBERRY PIE

Marjorie Martin

1 c. sour cream	1/4 tsp. salt
1 c. sugar	1/4 tsp. vanilla
3 eggs	1 1/2 c. gooseberries
1/4 tsp. cinnamon	



Combine cream, sugar, eggs, cinnamon, salt and vanilla. Fold in gooseberries. Bake in unbaked pie shell. 350° for 1 hour.

### GOOSEBERRY PIE

Marjorie Martin

3 c. gooseberries	6 Tbsp. flour
3/4 c. hot water	1/4 tsp. salt
1 1/2 c. sugar	

Place gooseberries and water in a saucepan and cook for 5-10 minutes. Combine the sugar, flour and salt and stir into gooseberry mixture. Cook, stirring, until mixture thickens. Remove from heat and cool. Pour into a lined pie plate. Adjust the top crust. Brush top with milk. Bake in a hot oven of 450° for 10 minutes and then 350° for 35 minutes. Makes 1 9 inch pie.

### CREAM RHUBARB PIE

Dorothy Kautzer

Cook 3 cups rhubarb and 1/2 cup water. When tender add:

1 1/2 c. sugar	pinch of salt
1 1/2 Tbsp. cornstarch	6 Tbsp. cream
3 egg yolks	

Cook until thick. Add:

1 Tbsp. butter	1 tsp. lemon juice
----------------	--------------------

Pour in baked pie shell and top with meringue. Bake until brown.

### CREAM PIE FILLING

Virginia Cloyd

1 c. sugar	1 tsp. vanilla
6 Tbsp. flour	1 Tbsp. butter
2 1/2 c. milk	3 egg yolks
1/8 tsp. salt	

Mix sugar, flour and salt together. Heat 2 cups milk. Mix 1/2 cup milk with dry ingredients; blend well. Then mix with warm milk. Cook over low heat until thick. Beat egg yolks; add hot mixture gradually. Return to heat; cook for 3 minutes over low heat until mixture cooks. Remove from fire. Add butter and vanilla.

(Cont.)

For Raisin Cream: Add 1 1/2 cups washed raisins.

For Coconut Cream: Add 1 cup flaked coconut and 1/2 teaspoon lemon flavoring.

For Chocolate Cream: Add 3 tablespoons cocoa with flour mixture.

Note: Do Not use cornstarch in this recipe.

### Meringue:

3 egg whites (room temperature)

1/2 tsp. cream of tartar  
6 Tbsp. sugar

Beat egg whites with cream of tartar until frothy, then gradually add the sugar. Beat until whites form peaks. Spread over filling; be sure to seal edges to crust. Bake in a preheated oven at 350° for about 15 minutes or until brown.

Note: Leave oven door slightly ajar. I use a canning jar lid to hold oven door ajar. This helps let some of the moisture out of the oven, this helps to keep your meringue from weeping.

You can cook your cream filling in the microwave, only when you add egg yolks. Cook on 50% power.

### CHOCOLATE PIE

May Zerger

2 c. chocolate bits  
2/3 c. evaporated milk  
2 Tbsp. oleo  
2 eggs, beaten  
1 c. sugar

2 Tbsp. flour  
1/4 tsp. salt  
1 tsp. vanilla  
1 c. pecans, chopped  
1 (9 inch) pie shell unbaked

Combine chocolate bits, milk and oleo in a small pan. Cook over low heat until mixture is creamy and smooth. Combine remaining ingredients and gradually stir into the chocolate mixture. Pour into pie shell and bake in 375° oven for 40 minutes or until firm.

### GERMAN SWEET CHOCOLATE PIE

Madeline Crosley  
Gerry Cole

1 pkg. (4 oz.) Baker's German  
sweet chocolate  
1/4 c. margarine  
1 2/3 c. (14 1/2 oz.) can  
evaporated milk  
1 1/2 c. sugar  
3 Tbsp. cornstarch

1/8 tsp. salt  
2 eggs  
1 tsp. vanilla  
1 unbaked 10 inch pie shell  
1 1/3 c. Angel Flake coconut  
1/2 c. chopped pecans



Melt chocolate with margarine over low heat, stir until blended. Remove from heat, gradually blend in milk. Mix sugar, cornstarch, salt; beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Mix coconut and pecans, sprinkle over filling. Bake at 375° for 45 minutes or until top is puffed. Cool at least 4 hours before serving.

### PECAN PIE

Elma Soft

3 eggs	1 Tbsp. butter
1 c. dark syrup	1 c. pecans
1 c. white sugar	pinch of salt
1 tsp. vanilla	

Pour into pie crust. Bake 15 minutes at 400° 30 minutes at 350°.

### CHERRY PIE

Beth Bechtel

1 c. sugar	1/3 c. juice
3 Tbsp. flour	1/4 tsp. red food coloring
dash salt	6 drops almond extract
1 Tbsp. butter	2 c. cherries

Mix all ingredients and pour into unbaked pie crust. Cover with top crust. Bake in hot oven (425°) for 40 minutes or until golden brown.

### SOUR CREAM PIE

Rachel McCune

1 c. seeded raisins	2 egg yolks
1 c. sugar	2 egg whites
1 c. sour cream	pastry 2 crust pie
1/8 tsp. salt	

Separate raisins and mix with sugar. Add sour cream, salt and slightly beaten egg yolks. Beat whites of eggs stiff and fold in mixture.

Pour into raw pie for 2 crust pie.

350° 30-35 min

### QUICK LEMON PIE

Bertha Mae Hirst

Very good - fast for drop in company.

1 can frozen lemonade	yellow food coloring
1 tub Cool Whip	1 can Eagle Brand milk
1 pie shell	

Mix milk, juice and Cool Whip - add yellow food coloring. Pour into pie shell. Refrigerate 2 hours.

### HONEY RHUBARB PIE

Margaret Albright

Extra good with honeyed sweetness.

4 c. rhubarb, cut in 1/2 inch pieces	1/4 tsp. salt
1 1/4 c. sugar	1/3 c. strained honey
6 Tbsp. flour	4 to 5 drops red food coloring
	butter

Combine rhubarb, sugar, flour and salt; mix well. Blend in honey and coloring. Let stand while making two crust pastry.

Line 9 inch pie pan with pastry. Fill with rhubarb mixture, dot with 1/4 cup butter. Adjust top crust. (For a pretty top sprinkle with sugar, and spread with a little cream or milk.) Bake in a hot oven (450°) 10 minutes; reduce heat to (350°) and bake 35-45 minutes more.

### FRESH STRAWBERRY PIE

Martha Albright

1 baked 9 inch pie crust	1 c. & 2 Tbsp. sugar
1 1/4 c. water	1/8 tsp. salt
3 Tbsp. cornstarch	3 Tbsp. strawberry jello
1/2 tsp. red food coloring	1 pt. fresh strawberries

Mix sugar, cornstarch, salt and add water slowly stir until smooth. Bring to a boil and cook until clear. Add strawberry jello and 1/2 cup of the fresh strawberries, mashed. Cook until dissolved and thick. Cool. Put small amount of jello mixture into crust and coat bottom of shell. Place halved strawberries in shell and cover with rest of jello mixture. Refrigerate 2 hours. Serve with whipped cream.



## LEMON MERINGUE PIE

Martha Albright

1 1/2 c. sugar	2 Tbsp. butter
5 Tbsp. cornstarch	1/3 c. lemon juice (or may substitute frozen lemonade concentrate)
2 c. water	
1/4 tsp. salt	1 tsp. lemon rind (optional)
4 egg yolks	

Mix sugar, cornstarch and salt. Slowly stir in water. Cook over medium heat, stir often until mixture boils, boil 1 minute. Blend in half of mixture into egg yolks, blend into rest of hot mixture. Boil 1 minute more. Remove from fire, add butter and lemon juice and rind. Pour into 9 inch pie shell. Brown at 350°.

## KENTUCKY CHESS PIE

Anita Mead  
Belle Plaine, KS

1/4 lb. butter or oleo	1 Tbsp. vinegar
3 eggs	1 tsp. vanilla
1 1/2 c. sugar	1 (9 inch) pie shell, unbaked
1 Tbsp. cornmeal	

Melt oleo and add sugar and eggs, mix well. Add cornmeal, vinegar and vanilla. Mix well. Pour into pie shell. Bake 35 minutes at 350°.

## TASTE OF MAPLE PUMPKIN PIE

Rodney Willis

I wouldn't make this pie myself but I really like it when someone else does.

1 1/2 c. canned or cooked pumpkin	3 eggs, slightly beaten
1/2 c. sugar	3/4 c. milk
1/4 c. brown sugar, firmly packed	1 (6 oz.) can evaporated milk
1/2 tsp. salt	1/4 tsp. Mapleine or 1/2 tsp. other maple flavoring
1 tsp. cinnamon	1 (9 inch) unbaked pastry shell

Thoroughly mix pumpkin, sugar, salt and cinnamon, blend in eggs, milk, maple flavoring and evaporated milk. Line a 9 inch pie plate with pastry, crimping edges high. Pour filling into unbaked pastry shell. Bake at 400° for 50 minutes or until knife inserted halfway from center to edges comes out clean.

Write your extra recipes here:



# CAKES · ICINGS

# COOKIES



# Worth Remembering

- ★ A pie crust will be more easily made and better if all the ingredients are cool.
- ★ The lower crust should be placed in the pan so that it covers the surface smoothly. And be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.
- ★ Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- ★ In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.
- ★ Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.
- ★ The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.
- ★ After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on rack to finish cooling.
- ★ Cakes should not be frosted until thoroughly cool.
- ★ Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

---

## Candy & Frosting Chart

230 degrees - 234 degrees	Thread
234 degrees - 240 degrees	Soft Ball
244 degrees - 248 degrees	Firm Ball
250 degrees - 266 degrees	Hard Ball
270 degrees - 290 degrees	Soft Crack
300 degrees - 310 degrees	Hard Crack



## CAKES, COOKIES, ICINGS

### FOUR MINUTE MIX CUPCAKES

Margaret Albright

2 c. sifted cake flour  
1 1/3 c. sugar  
3/4 tsp. salt  
1/2 c. shortening  
2/3 c. milk

1 Tbsp. baking powder  
1/3 c. milk  
2 eggs, unbeaten  
1 tsp. vanilla

#### Topping:

3/4 c. shredded coconut  
3/4 c. brown sugar  
1/2 tsp. salt

1/2 c. chopped nuts  
1/3 c. shortening  
2 Tbsp. cream

Combine flour, sugar, salt, shortening and milk. Beat 2 minutes. Add baking powder, milk, eggs and vanilla. Beat 2 more minutes. Fill greased muffin tins or paper cups 1/2 full. Bake at 400° for 20 minutes.

Combine topping ingredients. Cook until sugar melts - stirring constantly. Spread lightly over cupcakes. Brown in 400° oven 5-8 minutes.

### ANGEL FOOD CAKE

Joyce Elsworth

1 3/4 c. egg whites  
1 1/2 c. plus 2 Tbsp. powdered  
sugar  
1 1/4 c. cake flour  
1/4 tsp. salt

1 1/2 tsp. cream tartar  
1 c. plus 2 Tbsp. granulated  
sugar  
1 1/2 tsp. lemon juice  
1/4 tsp. almond

Sift powdered sugar with flour and fold in last. Beat egg whites with salt and cream of tartar until stiff. Gradually add granulated sugar. Then fold in flour sifted with powdered sugar and add flavoring.

Bake 375° for 40 to 50 minutes.

Use 7 minute frosting or any favorite frosting.

**AUNT GRACIE'S ANGEL FOOD CAKE**  
**Aunt Grace Graber, Mulvane, KS.**

**Iris Zerger**

1 1/2 c. egg whites	1 c. powdered sugar
1/4 tsp. salt	1 c. sifted cake flour
1 tsp. cream of tartar	1 tsp. vanilla
1 c. sifted granulated sugar	1/2 tsp. almond

Turn oven to 425°, put tube pan in oven. Beat egg whites, salt, cream of tartar. Stiff, but not dry. Fold in granulated sugar 2 tablespoons at a time. Then fold in flour (sifted with powdered sugar 5 times) 2 teaspoons at a time. Add flavoring. Bake 23 minutes - exactly. Turn on rack to cool. Cake will crack on top, but tender and delicious.

**ALMOND JOY CAKE**  
**Really rich and gooey!**

**Nita Carrithers**

2 sticks butter	1 c. sugar
4 eggs	1 bag coconut
1/3 c. cocoa	1 1/2 c. sugar
1 tsp. vanilla	1/2 c. evaporated milk
1 1/2 c. flour	1 stick butter
2 c. sugar	1 (12 oz.) bag chocolate chips
1 c. evaporated milk	

Melt 2 sticks butter - add next 5 ingredients. Beat by hand. Pour into 9x13 inch pan. Bake 350° 20-25 minutes. While cake is baking boil 1 minute: 1 cup evaporated milk and 1 cup sugar. Add coconut. Spread on hot cake. Next boil 1 1/2 cups sugar, 1/2 cup evaporated milk and 1 stick butter. Remove from heat - add chocolate chips, spread on cake.

**FRESH APPLE CAKE**

**Ellen Jane Bohr**

1 1/2 c. oil	2 c. sugar
2 eggs (beaten)	3 c. raw chopped apples
3 c. flour	1 tsp. soda
1 tsp. cinnamon	1 tsp. salt
2 tsp. vanilla	1/2 c. nuts or coconut

Mix oil, eggs and sugar. Mix flour, soda, salt, cinnamon, add to first mixture. Then add vanilla, nuts and apples. Bake in a large pan 9x13 inch at 350° for 1 hour.



## APPLESAUCE SNACKING CAKE

Mary Drolte

This is a family favorite - it needs no frosting.

1/2 c. shortening	1/2 tsp. cinnamon
1 1/2 c. sugar	1/2 tsp. salt
2 eggs	1 1/2 tsp. soda
2 c. flour	#3 can applesauce (1 1/2-2 cups)
3 Tbsp. cocoa	

### Topping:

1/2 c. nuts	1 c. chocolate chips
2 Tbsp. sugar	

Cream together shortening, sugar and eggs. Sift dry ingredients and add to sugar mixture. Add applesauce and mix well.

Pour into greased 9x13 inch pan. Sprinkle nuts, sugar and chocolate chips on top and bake at 350° for 30 minutes.

## MOM'S APPLESAUCE SPICE CAKE 5-6-99

Bob Bohr

Old Family Recipe.

1/2 c. oleo	2 c. applesauce
2 c. sugar	2 1/2 c. flour
1 tsp. cinnamon	1 tsp. soda
1 tsp. nutmeg	1 tsp. baking powder
1/4 tsp. salt	1/2 c. nuts
1 tsp. vanilla	1 c. raisins
2 eggs	

Cream butter and sugar. Add all ingredients; beat well. Pour into greased and floured pan. Bake 325° for 45 minutes. *50 min*  
Pan size 11x14 inch. (*Really full - try 9x13*)

## APPLESAUCE NUT CAKE

Dorothea Bay

A cake that is moist.

1 pkg. super moist apple cinnamon cake mix	1/2 c. raisins
1 1/2 c. applesauce	1/2 c. chopped nuts
3 eggs	1/4 tsp. ground allspice
	1/2 tsp. ground nutmeg

Heat oven to 350°. Grease and flour pan 13x9x2 inch rectangular. Mix all ingredients. Spread evenly in pan. Bake 35 to 40 minutes or until cake springs back when touched lightly. Cool.

(Cont.)

### Suggested Icing:

1 tub Creamy Deluxe vanilla frosting      1/2 c. packed brown sugar  
3 Tbsp. butter or margarine, softened

Beat until smooth. Or (Our favorite):

1 small pkg. caramel candies      1/2 c. butter or margarine,  
3 Tbsp. milk      softened  
powdered sugar for right consistency

Add more milk as needed 1 tablespoon at a time.

### FRESH APPLE CAKE

2-6-92

very good

Nancy Young

This delicious cake freezes very well. We eat it plain without ice cream or whipped cream.

1 c. Wesson oil      2 c. sugar  
3 eggs, well beaten      3 c. flour  
3 c. diced apples      1/4 tsp. salt  
1 c. pecans      1 tsp. soda  
2 tsp. vanilla      2 tsp. cinnamon

1/4 t cloves

1/4 t nutmeg

11-1-92

used 1 c  
pumpkin  
instead of  
apples -

Bundt  
pan

Preheat oven to 300°.

Mix ingredients in order listed, batter will be stiff. Pour into greased and floured tube pan or loaf pans and bake from 1 1/2 to 2 hours: insert toothpick, when it comes away clean the cake is done. Serve with ice cream or whipped cream.

### RAW APPLE CAKE

Wilma Warfield

A good moist cake.

3 c. apples, cut in small cubes      1 tsp. baking soda  
1 c. Wesson or Mazola oil      1 tsp. salt  
2 eggs, beaten      2 tsp. vanilla  
2 c. sugar      3 c. sifted flour  
1/2 tsp. cinnamon

Mix together cooking oil, beaten eggs, and sugar. Sprinkle a little flour over the mixture of eggs, sugar and oil. Then sprinkle soda over the flour, add cinnamon and salt and stir. Mix remaining flour with apples. Add to above mixture and stir well. Mixture is very thick. Pour into a 9x13 buttered pan. Bake at 350° for 40 to 45 minutes or until done.



## APPLE BLOSSOM CAKE

Greta Snell

1/3 c. milk  
1 1/4 c. oil  
2 c. sugar  
3 eggs  
3 c. flour  
1/2 c. nuts  
1 1/2 tsp. soda

1 tsp. salt  
3 c. chopped, unpeeled apples  
1/2 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1 tsp. vanilla

Mix ingredients in sequence. Bake at 350° in well greased, floured Bundt pan 1 hour and 15 minutes. Cool for 15 minutes before removing from pan.

### Frosting:

1 1/2 c. powdered sugar  
8 oz. softened cream cheese  
3 Tbsp. oleo  
1 tsp. vanilla  
pinch salt

Mix and spread. May garnish with nuts.

## CAKE THAT DOESN'T LAST

Vera Williams

3 c. flour  
2 c. sugar  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. cinnamon  
3 eggs

2 c. bananas  
1/2 c. crushed nuts  
1 1/2 c. cooking oil  
8 oz. crushed pineapple  
1 tsp. vanilla

Mix dry ingredients in a large bowl. Make a well in center. Add remaining ingredients. Pour into greased and floured Bundt cake pan. Bake at 350° for about 75 minutes.

## STRAWBERRY CAKE

Connie McClellan  
Greta Snell, Laura Williams

1 white cake mix  
4 eggs  
1/2 c. water

2/3 c. Wesson oil  
1/2 box frozen strawberries  
1 box strawberry jello

Mix all together. Bake at 350° for 30 minutes in jelly roll pan.

(Cont.)

### Frosting:

2/3 c. to 1 stick butter                      1 box powdered sugar  
1/2 box frozen strawberries

Mix together well. Frost top of cooled cake.

### CHERRY CAKE

Rosalia O'Leary

**Rich, moist cake and keeps well.**

2 c. flour                                      2/3 c. salad oil  
1 c. sugar                                      2 eggs, beaten  
1 1/2 tsp. soda                                1 can cherry pie filling  
1/2 c. nuts

Combine all ingredients, mix well. Spread into greased 9x13 inch pan. Bake 30-35 minutes at 350°.

### Icing:

8 oz. pkg. cream cheese                      2 c. powdered sugar  
1 tsp. vanilla                                    4 Tbsp. butter

Soften cream cheese - mix well with remaining ingredients. Spread on cooled cake. Keep cake in refrigerator.

### ORANGE PINEAPPLE CAKE

Melody Elsworth

**Keep refrigerated.**

1 pkg. yellow cake mix without 1 (20 oz.) can crushed pineapple  
the pudding                                      & juice  
3 eggs    1 small box instant coconut  
3/4 c. vegetable oil                               cream pudding mix  
1 can Mandarin oranges                       1 (9 oz.) carton of Cool Whip  
1/2 tsp. vanilla

Combine cake mix, eggs, oil, and chopped oranges with juice. Pour into 3 (9 inch) round greased and floured cake pans. Bake 15-20 minutes at 350°. Layers will be thin. Remove from pans and cool. Combine pineapple, pudding mix, and vanilla. Mix and fold in dessert topping. Spread between layers and on top. Chopped nuts may be sprinkled on top if desired.



## PINEAPPLE CAKE

Jan Bruce

1 (No. 2) can crushed pineapple  
(juice and all) 1 c. sugar  
2 c. flour 2 tsp. soda  
pinch of salt

Mix all together with a spoon and pour into greased and floured 9x11 inch cake pan. Mix 1/2 cup nuts and 1/2 cup brown sugar and sprinkle over top of batter. Bake at 350° for 30 to 40 minutes.

### Glaze:

1/2 to 3/4 c. white sugar 1 small can milk  
1 stick butter

Boil 10 minutes; pour over hot cake. Can serve with whipped topping.

## PINEAPPLE CAKE

Melody Elsworth Richard

2 eggs, beaten 1 tsp. vanilla  
2 c. sugar 1/2 c. chopped nuts, optional  
2 c. flour 1 lg. can crushed pineapple  
2 tsp. soda & juice

Mix all ingredients. Put into 15x10 inch greased and floured jelly roll pan. Bake at 350° for 25 minutes. Frost while warm with Pineapple Cake Icing.

### Pineapple Cake Icing:

1 (8 oz.) pkg. cream cheese 1 tsp. vanilla  
room temperature 1/2 box (1 3/4 c.) powdered  
1/2 stick oleo sugar

Cream the cream cheese and oleo together. Add powdered sugar and vanilla. Blend well. Ice cake while warm.

## PINEAPPLE SHEET CAKE

Kay Graber

Very easy - Very good.

2 c. flour 2 eggs  
2 c. sugar 1 c. (20 oz.) crushed pineapple  
2 tsp. soda

(Cont.)

Mix all at once. Bake in a greased 11 1/2 x15 inch pan - 350° for 30 minutes.

Icing:

1/2 stick margarine	1/2 c. nuts
2 c. confectioners sugar	2 tsp. vanilla
1 pkg. (8 oz.) cream cheese	

Spread on hot cake. This makes a lot of icing - I usually cut it down a bit. It is best to sift the sugar because of bumps.

PINEAPPLE CAKE

Julia Bolinger

This cuts into 15 or 18 large servings - good to serve at a party or group meeting.

2 eggs	2 tsp. soda
2 c. sugar	1/2 c. nuts
1 (No. 2) can crushed pineapple	1/2 tsp. vanilla

Topping:

1 stick margarine	1 3/4 c. powdered sugar
8 oz. cream cheese	

Beat 2 eggs and 2 cups sugar until fluffy. Add alternately one number 2 can crushed pineapple (include juice), 2 cups flour and 2 teaspoons soda to egg and sugar mixture. Stir in nuts and vanilla. Bake in greased and floured 9x13 pan at 350° for 30 or 40 minutes. Test with toothpick.

TOPPING: Beat together margarine, cream cheese and powdered sugar. Spread over warm cake.

APRICOT CRUMBLE CAKE

Virginia Walters

1 (8 oz.) pkg. cream cheese	1/2 tsp. soda
1/2 c. margarine	1/4 tsp. salt
1 1/4 c. sugar	1 (12 oz.) jar apricot preserves
2 eggs	2 c. shredded coconut
1/4 c. milk	2/3 c. brown sugar
1 tsp. vanilla	1 tsp. cinnamon
2 c. sifted cake flour	1/3 c. margarine - melted
1 tsp. baking powder	



Thoroughly blend softened cream cheese, margarine and sugar. Gradually add eggs, milk and vanilla. Add sifted dry ingredients, mixing until well blended. Pour half of batter into a greased and floured 13x9 inch pan. Cover with apricot preserves; top with remaining batter. Bake 350°, 35 to 40 minutes. Combine remaining ingredients; spread on cake. Broil until golden brown.

### AUNT NITA'S LEMON CAKE

*5-30-88*  
*Good - use deep 9x13*  
Nellie Laggart

4 eggs, beaten	1 pkg. lemon supreme cake mix
1/3 c. oil	1 can frozen lemonade (6 oz.),
1 c. + 2 Tbsp. water	thawed
1 pkg. instant lemon pudding	2 c. powdered sugar

Prepare cake mix by adding eggs, oil, water, and pudding. Beat well before pouring into prepared oblong cake pan. Bake at temperature and time indicated on package. Five minutes before cake is done, sprinkle powdered sugar over cake. Pour lemonade over that. Use fork to prick holes into cake allowing syrup to move down through cake. Bake 5 minutes longer.

### RAISIN CAKE

Laura Williams

A good cake for holidays. Stays moist.

Boil for 5 minutes.

2 c. water	2 c. sugar
2 c. raisins in hot water	2 Tbsp. lard or Crisco

Then add mixture of:

3 c. flour	1 tsp. cloves
1 tsp. cinnamon	1/2 tsp. salt

Mix first mixture and boil for 5 minutes, then add second mixture and add nutmeats if desired. Beat well and bake in 11x14 inch pan about 30 minutes. 350° oven.

### APPLE CAKE

Lela Santee

Makes a nice moist-fruity cake.

8-10 apples, sliced	1/4 c. orange juice
1 c. butter	3 c. flour
2 c. sugar	3 tsp. baking powder
4 eggs	2 tsp. cinnamon
2 1/2 tsp. vanilla	5 Tbsp. sugar

(Cont.)

Cream butter, sugar and eggs. Add remaining ingredients. Alternate apples and batter in 9x13 inch or tube pan. Bake 350° for 1 1/2 hours.

### AUNT HALLIE'S DATE CAKE

Nellie Laggart

1 c. pitted, chopped dates	1/2 tsp. salt
1 1/2 c. boiling water	1 tsp. vanilla
1 tsp. soda	1 egg
1 c. sugar	1 tsp. baking powder
1/4 c. shortening	1/2 c. chopped nuts
1 1/2 c. flour	

#### Topping:

1 c. dates	1/2 c. chopped nuts
1 tsp. butter	3/4 c. hot water
1 c. sugar	

For cake, pour boiling water over dates and soda. Let stand for 10 minutes. Mix rest of ingredients and add date mixture. Bake at 350° for 35 to 40 minutes. Prepare topping while cake is baking.

For topping, mix all topping ingredients in saucepan and boil until dates start to melt. Pour over cake while cake is still hot.

### BANANA CAKE

Elnora Schwartz

Moist and chewy.

1 1/2 c. sugar	1 tsp. soda
1/2 c. butter	2 1/2 c. flour
2 eggs	1 tsp. baking powder
1 c. mashed bananas	1/2 c. chopped walnuts
4 Tbsp. buttermilk or sour milk	

Cream butter and sugar, add eggs and bananas, then all dry ingredients and nuts and buttermilk. Blend ingredients all together, then beat 2 minutes. Bake 350° 25 to 30 minutes. Loaf size 40 minutes.



## CHOCOLATE CARROT CAKE

Pearl Fountain

Mix:

2 c. flour	1 tsp. baking powder
2 c. sugar	1 tsp. soda
1/4 c. cocoa	pinch salt

Mix:

4 eggs	1 c. crushed pineapple, drain (save)
1 1/4 c. oil	1 tsp. vanilla

Mix all dry ingredients - then add the wet ingredients to them.

Bake in a 350° oven for 30 to 40 minutes.

### Icing:

Mix well:

1 (16 oz.) Philadelphia cream cheese, soft	blend in a dash of pineapple juice
1 stick margarine, softened	1 c. chopped pecans
1 lb. powdered sugar	

Spread on warm cake.

## QUICK & EASY CARROT CAKE

Lelya Austin

1 (18.5) pkg. yellow cake mix with pudding	3 eggs
1/3 c. firmly packed brown sugar	2 c. finely shredded carrots
2 tsp. ground cinnamon	1/2 c. raisins
1/2 c. water	1/2 c. chopped pecans
1/3 c. vegetable oil	cream cheese glaze & cinnamon

Combine first 6 ingredients, beat 2 minutes at medium speed of electric mixer. Fold in carrots, raisins and pecans. Spoon batter into a greased and floured 10 inch tube pan. Bake at 350° for 50 to 55 minutes or until a wooden pick inserted in center comes out clean. Cool cake in pan 25 minutes. Turn out on a wire rack, and cool completely. Place cake on a serving plate.

(Cont.)

Drizzle cream cheese glaze over top and sprinkle with cinnamon.

Glaze:

1 c. sifted powdered sugar	2 Tbsp. milk
1/2 (3 oz.) pkg. cream cheese, softened	1/2 tsp. vanilla extract

Combine all ingredients; beat well. Yield - about 1/2 cup.

CHERRY CHOCOLATE CAKE

Connie Strohl

1 c. cherry pie filling	1 pkg. chocolate cake mix
1 box cherry jello	Cool Whip
small marshmallows	

In the bottom of a 9x13 pan, mix cherry pie filling and cherry jello. Add marshmallows to cover cherries. Mix cake mix like directions say. Pour over cherry mixture and marshmallows. Bake at 350° for 30 to 35 minutes or until middle of cake is done.

CHOCOLATE SHEET CAKE

Pearl Fountain

If you are living - you'll like it.

2 c. flour	1 c. water
2 c. sugar	1/2 c. buttermilk
1/4 c. cocoa	2 eggs
1 stick margarine	1 tsp. vanilla
1/4 c. oil or shortening	1 tsp. baking soda

Icing:

1 box powdered sugar	6 Tbsp. milk, heated
1/4 c. cocoa	1 tsp. vanilla
1 stick margarine	

Mix flour, sugar and cocoa in a large bowl. Combine in saucepan margarine, oil and water. Bring to rapid boil and pour over flour. Beat well and add buttermilk, eggs, vanilla and soda. Mix and pour into greased and floured jelly roll pan. Bake 10-15 minutes in 350° oven. Test with a toothpick.

For icing, combine melted margarine, powdered sugar, cocoa and milk. Mix well and add vanilla. Spread on warm cake.



## CHOCOLATE CHERRY CAKE

Bertha Mae Hirst

1 pkg. chocolate cake mix	1 tsp. almond extract
1 (21 oz.) cherry pie filling	2 eggs, beaten

Grease bottom of 13x9 pan. In large bowl combine above by hand. Pour into pan. Microwave about 11-13 minutes on high. Turn half through. Cool 10 minutes and pour frosting on top.

## CRAZY FUDGE CAKE

Chris Wilson

This recipe is fast, tastes rich cause it is moist. We like to use it with the quick chocolate frosting.

5 Tbsp. shortening (I often use oil)	1 tsp. soda
1 1/2 c. sifted flour	1/3 tsp. salt
3 Tbsp. cocoa	1 tsp. vinegar
1 c. sugar	1 tsp. vanilla
1 c. water	

Sift together flour, cocoa, sugar, soda and salt. Melt shortening over low heat; add to dry mixture with water, vinegar, and vanilla. Mix thoroughly, bake in greased 8 inch square pan at 350° for 35 minutes.

## EASY CHOCOLATE FROSTING

Chris Wilson

Fast, easy, tastes like a fudge frosting.

1 stick butter (margarine)	1/4 c. milk
1 c. sugar	1/2 c. chocolate chips

Melt the butter in a saucepan, add the sugar and milk. Bring to boil, as soon as it really boils, take off heat and add chocolate chips. Stir until chips are melted and frosting begins to thicken, spread on cake, even good on hot cake.

## CHOCOLATE CAKE

Emma Clara Stucky

When Nora Jane wanted to give the faculty a special treat, she brought this delicious cake to school.

2 c. sugar	2 eggs
2 c. flour	1 c. Wesson oil
1/2 c. cocoa	1 c. buttermilk
2 tsp. soda	1 c. hot water
1 tsp. salt	1 tsp. vanilla

(Cont.)

Combine dry ingredients. Add eggs, oil and buttermilk. Mix well and add 1 cup hot water and vanilla. Bake 30 minutes at 350°. Makes a large loaf cake.

### CHOCOLATE CAKE

5-28-90  
new recipe

Reta Wingate

1 stick butter	1/2 c. cocoa
2 c. sugar	1/2 tsp. salt
2 eggs	1 tsp. vanilla
1/2 c. sour milk	1 c. boiling water
2 c. flour	1 tsp. soda

Cream butter, sugar and eggs. Stir sour milk, flour, cocoa, salt and vanilla into first mixture. Add boiling H<sub>2</sub>O to soda. Bake in 9x13 pan 350° for 40 minutes.

### CHOCOLATE CAKE

Alta Potter

2 c. sugar	1 c. salad oil
2 1/2 c. flour	1 c. sour milk or buttermilk
1 Tbsp. baking powder	1 c. hot water
5 Tbsp. cocoa	2 tsp. soda
dash salt	1 tsp. vanilla
2 eggs	

Mix all dry ingredients. Then add beaten eggs, oil and sour milk. Beat well. Then add 1 cup hot water with 2 teaspoons soda dissolved in it and vanilla. Stir only until blended well. Bake in 350° oven. This makes a large cake. It can be cut in half very easy.

### DARK CAKE

Ruby Bott

Keeps well.

2 c. flour	1 c. water
2 c. sugar	1/2 c. sour milk
1 stick oleo	2 eggs
1/2 c. oil	1 tsp. soda
4 Tbsp. cocoa	

Boil oleo, water, oil and cocoa 2 minutes. Add flour, sugar, sour milk, eggs and soda. Beat. Pour in large cake pan. Bake 350° till done.



## CHOCOLATE FUDGE UPSIDE DOWN CAKE

Esther Bentson

1 Tbsp. butter	1/4 tsp. salt
3/4 c. sugar	1 tsp. baking powder
1/2 c. milk	1 1/2 Tbsp. cocoa
1 c. flour	1/2 c. nuts, chopped

Cream butter and sugar; add milk. Sift dry ingredients together. Add to milk mixture and stir well. Put in 9 inch buttered pan. Sprinkle nuts over top. Mix well: 1/2 cup white sugar, 1/2 cup brown sugar, 1/4 cup cocoa; spread over top of nuts. Pour 1 1/4 cup boiling water on top of all. Bake at 350° for 30 minutes. Let cool in pan.

## SHEET CHOCOLATE CAKE

Maurine Soft

2 c. flour	1/2 c. milk
2 c. sugar	1 tsp. vinegar
2 sticks oleo	2 eggs
1 c. water	1 tsp. soda
3 Tbsp. cocoa	1 tsp. vanilla

Sift flour and sugar. Bring to boil oleo, water and cocoa and pour over dry ingredients. Add next five ingredients. Bake 350° oven 25 minutes on a greased cookie sheet.

### Icing:

Bring to boil:

3/4 stick oleo	1 tsp. vanilla
3 Tbsp. cocoa	

Add:

1 lb. box powdered sugar	4 Tbsp. milk
--------------------------	--------------

Stir until smooth and pour on cake as soon as it comes from oven.

## CHOCOLATE ZUCCHINI CAKE

Nina Cross

1/2 c. butter or oleo	2 Tbsp. buttermilk powder
1/4 c. vegetable oil	4 Tbsp. cocoa
1 3/4 c. sugar	1 tsp. baking soda
1/2 tsp. salt	1/2 tsp. baking powder
2 eggs	3/4 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. cloves
1/2 c. water	2 c. grated zucchini
2 1/2 c. all purpose flour	

Preheat oven to 325°. Grease and flour a 9x13 pan. In large mixing bowl cream together butter, oil, sugar, salt, eggs, vanilla and water. Sift together remaining dry ingredients. Add to liquids and mix well. Add grated zucchini and stir until blended. Pour into prepared pan and bake 40 to 45 minutes or until wooden toothpick inserted in center comes out clean.

## INDIAN CHOCOLATE CAKE

Anita Mead  
Belle Plaine, KS

1/2 c. butter	1 tsp. soda
2 c. sugar	1 tsp. salt
2 eggs	1/2 c. cold coffee
1/2 c. cocoa	1 c. boiling water
2 c. flour	

Cream butter, sugar and eggs; add cocoa, flour and salt.

Mix well. Add rest of ingredients. Bake in 350° 35-40 minutes in 9x13x2 inch pan.

## HONEY OATMEAL CAKE

Alta Potter

Another good recipe for using honey instead of sugar.

1 c. oatmeal	1 3/4 c. whole wheat flour
1 stick oleo	1 tsp. soda
1 1/4 c. boiling water	3/4 tsp. salt
1 1/2 c. honey	1 tsp. cinnamon
1 tsp. vanilla	1/4 tsp. nutmeg
2 eggs	

Add oatmeal, oleo, honey, vanilla to boiling water. Let set 20 minutes. Then add beaten eggs, stir well then add, flour, soda, salt and spices and vanilla. Pour in greased pan. Bake 30 to 40 minutes at 350°.



WALDORF RED CAKE

Greta Snell

1/2 c. oleo (butter)	1 1/2 c. sugar
2 eggs	1 c. buttermilk
2 1/4 c. flour (not sifted)	2 tsp. cocoa (Coco)
1 tsp. vanilla	1 tsp. soda
1 tsp. salt	1 <del>1/2</del> tsp vinegar
2 oz. red food coloring	

Add vinegar to soda and set aside. Cream oleo, sugar and egg. Make paste of cocoa and coloring and add to creamed mixture. Add buttermilk alternately with salt and flour. Add vanilla. Last, fold in vinegar and soda. Blend. Bake at 350°. 32 min for 10x15

Frosting:

Cook 3 tablespoons flour and 1 cup milk until smooth and thick. Cool. Cream 1 cup sugar, 1 cup oleo, 1 teaspoon vanilla until fluffy. (The more you beat, the more volume you get.) Blend into cooled flour and milk (do Not Beat - just blend).

*1/2 c butter, 1/2 c Crisco*ITALIAN CREAM CAKE

Gay McClure Snyder

My mother-in-law gave me this recipe. It takes 4 cups of pecans but it is wonderful.

1 c. Crisco	1/2 tsp. salt
1 stick butter	1 c. buttermilk
2 c. sugar	2 c. flaked coconut
5 eggs, separated	1 tsp. vanilla
2 c. sifted flour	2 c. chopped pecans
1 tsp. soda	

Cream shortening, butter and sugar. Add egg yolks one at a time beating between each one. Add flour, soda, salt alternately with buttermilk. Add vanilla, coconut and pecans. Fold in beaten egg whites. Bake in 2 round 9 inch greased and floured pans at 350° 30 minutes. Cool.

Icing:

1 lb. powdered sugar	8 oz. pkg. cream cheese
1/4 lb. butter	2 c. pecans

## RED EARTH CAKE

Martha Albright

1 1/2 c. sugar  
1/2 c. shortening  
2 c. flour  
3 Tbsp. cocoa  
1 tsp. salt  
1 oz. red food color

1 oz. strong coffee  
1 c. buttermilk  
3 eggs  
1 Tbsp. vinegar  
1 tsp. soda  
2 tsp. vanilla

Combine sugar, shortening, flour, (cocoa, salt, water, food color, mixed) and 2/3 cup of the buttermilk. Beat until well blended. Add eggs, coffee, the 1/3 cup buttermilk and vanilla. Beat one minute. Mix together vinegar and soda and add to batter. Stir - DO NOT BEAT. Pour into 2 (9 inch) pans or 9x13 inch pan, greased and floured. Bake 350° for 30 minutes.

### Icing:

Melt in double boiler 1 package chocolate chips, 12 marshmallows, 4 tablespoons milk or cream. Add 1 (3 ounce) package of cream cheese. Beat smooth.

## BROWN SUGAR POUND CAKE

Wilma Warfield

1 c. margarine, softened  
1/2 c. shortening  
1 lb. light brown sugar  
1 c. sugar  
5 eggs

3 c. plain flour  
1 c. milk  
1 tsp. vanilla  
1 c. chopped pecans

Beat margarine and shortening together. Gradually add the sugars creaming until mixture is light. Beat in eggs, one at a time. Sift flour and add alternately with milk and vanilla to the creamed mixture. Stir in pecans. Pour batter into greased and floured 10 inch tube pan. Bake at 350° for 1 hour and 15 minutes. Remove from pan. Pour nut glaze over hot cake. For nut glaze cream 1 cup sifted powdered sugar and 2 tablespoons oleo. Add 6 tablespoons milk, 1/2 teaspoon vanilla and 1/2 cup nuts.



## COCONUT CREAM CAKE

Opal Miller

1/2 c. shortening  
1/2 c. margarine  
2 c. sugar  
5 eggs, separated  
2 c. flour

1 tsp. soda  
1 c. buttermilk (with sour milk  
add a little salt)  
1 2/3 c. flaked coconut

Blend shortening and margarine. Add sugar gradually and beat until fluffy. Add egg yolks one at a time. Beat well. Sift flour and soda. Add alternately with buttermilk. Add coconut to mix. Beat egg whites until stiff. Fold into batter. Put into 3 greased pans. Bake 25 to 30 minutes at 350°.

### Frosting:

1/2 c. margarine  
1 (8 oz.) pkg. cream cheese  
1 box (lb.) powdered sugar

1 tsp. vanilla  
1/8 tsp. salt  
1/2 c. nuts

Combine all ingredients. Blend well and frost cake.

## REFRIGERATOR CAKE

Betty Stucky

2 layer yellow cake mix  
2 c. sugar  
16 ozs. sour cream

12 oz. pkg. frozen coconut  
1 1/2 c. frozen whipped topping

Bake cake mix as per directions. When cake is cool, split layers.

Combine sugar, sour cream and coconut. Blend and chill. Take out 1 cup for frosting and spread the remainder on layers. Mix 1 cup with Cool Whip and spread on top and side.

Seal in airtight container and refrigerate 3 days before serving.

## HUSBAND CAKE

Deanna Stewart

3/4 c. shortening  
1 1/2 c. sugar  
1 c. tomato soup  
3/4 c. water  
1 tsp. soda  
3 c. flour  
3/4 tsp. salt

3 tsp. baking powder  
1 1/2 tsp. cinnamon  
1 tsp. cloves  
1 1/2 tsp. nutmeg  
1 1/2 c. raisins  
1 1/2 c. nuts

(Cont.)

Cream shortening and sugar. Combine tomato soup with water and soda. Add to creamed mixture alternately with dry ingredients. Stir in raisins and nuts. Bake in tube pan at 350° for 45-60 minutes or until a toothpick comes out clean.

### EASY DUMP CAKE

Lois McClure

**Warning:** High Calories.

1 stick margarine, melted  
2 c. (any) fruit, drained  
1 lg. can unsweetened  
pineapple, with juice  
1/2 c. sugar

1 yellow or white cake mix  
1 more stick margarine, melted  
1/2 c. more sugar  
optional: pecans

In the order given above, layer into a deep baking dish. Bake for 45 minutes at 350°. Serve warm with ice cream.

Optional: A can of cherry pie filling is good for the 2 cups of fruit.

### FIVE FLAVOR POUND CAKE

Ignore the calories.

*2-4-90  
Bundt pan mix  
big enough - didn't care for*  
Ellen Jane Bohr

2 sticks oleo  
1/2 c. shortening  
3 c. sugar  
3 c. flour  
1/2 tsp. baking powder  
1 c. milk

5 eggs (well beaten)  
1 tsp. each of the following  
flavors: coconut, rum, lemon,  
almond, butter and vanilla

Cream sugar, shortening and oleo. Add flour mixture and milk alternately to sugar mixture. Beat well will be a stiff mixture, then add the flavorings. Add eggs last. Bake in a well greased 10 inch tube pan. Bake at 325° for 1 1/2 hours. This makes a large cake. Gets better as it sets overnight. May be glazed if you want.

### WATERGATE CAKE

Ethel Wingate

1 box white cake mix  
1 box Royal pistachio  
instant pudding

3/4 c. Wesson oil  
1 1/2 c. 7-Up or club soda  
3 egg whites

Mix together and fold in 1/2 cup nuts, 1/2 cup coconut. Bake in 3 layer pans and cool.



### Frosting:

2 pkgs. Dream Whip                      1 1/2 c. cold milk  
1 box pistachio instant pudding

Beat until of spreading consistency. Spread on layers.

### CHOCOLATE WESSON OIL CAKE

Joyce Elsworth

Freezes Well - Very Moist.

2 c. flour (general use)	2 eggs
2 c. sugar	1 c. Wesson oil
2 tsp. soda	1 c. buttermilk or sour milk
1 tsp. salt	1 c. HOT water
1/2 c. cocoa	1 tsp. vanilla

Add all dry ingredients in large bowl - Mix.

Add eggs, oil, buttermilk. Mix well.

Add hot water and vanilla. Mixture will be very runny.

Bake 9x12 greased and floured pan 350° for 30 minutes.

### TEXAS PECAN FRUIT CAKE (WHITE)

Joyce Elsworth

This is a white fruit cake no citron taste.

1 lb. margarine or butter	6 eggs (separated)
1 lb. brown sugar	1 1/3 oz. lemon extract
1 lb. pecan halves	4 c. flour
1/2 lb. glazed cherries	1 tsp. baking powder
1/2 lb. glazed pineapple (chunked)	

(Be sure and split flour - 2 c. and baking powder, 2 c. and coat fruit.)

Cream butter add brown sugar, cream well. Add egg yolks and flavoring and 2 cups flour with 1 teaspoon of baking powder. Fold in stiffly beaten egg whites. Then add 2 cups flour with dredged fruit in it. Add pecan halves.

Pour in tube pan well greased but not floured. Let set in refrigerator overnight.

Bake 225° for 3 hours.

## MAYONNAISE CAKE

Deanna Stewart

2 c. flour	1 1/2 tsp. baking powder
1 c. sugar	4 Tbsp. cocoa
1 1/2 tsp. soda	2 tsp. vanilla
1 c. cold water	1 c. mayonnaise

Sift flour, measure, sift with soda and baking powder. Add sugar and cocoa, blend. Add water, mayonnaise and vanilla, blend well. Pour into greased cake pans or shallow loaf pan. Bake at 350° for 35 minutes.

## JOHNNIE'S SUGARLESS CAKE

Marilynn Sharp

Great for the Diabetic as well as for the whole family.

1 c. water	1 tsp. cinnamon
1 c. raisins	1/4 tsp. nutmeg
4 apples, peeled & chopped	2 tsp. SWEET 10
1 stick oleo	

Boil above ingredients 3 minutes. Let cool completely. Then ADD:

1 egg	1 tsp. vanilla
1 c. flour	1 tsp. black walnut flavoring
1 tsp. soda	1/2 c. chopped dates
1/4 tsp. salt (optional)	1/2 c. chopped nuts (optional)

Stir together by hand. Bake in 9x9 pan at 350° oven. 45 to 60 minutes. Keep refrigerated. Grease pan. Good with Cool Whip or alone.

## HUMMING BIRD CAKE

M. Elsworth

Very Moist.

3 c. flour	1 1/2 tsp. vanilla
2 c. sugar	1 (8 oz.) can crushed pineapple (undrained)
1 tsp. salt	2 c. chopped pecans
1 tsp. soda	2 c. chopped bananas
3 eggs, beaten	
1 1/2 c. salad oil	

Combine dry ingredients in a large bowl add eggs and salad oil stirring until moistened. (DO NOT BEAT.) Add vanilla, pineapple, 1 cup of pecans, and bananas. Spoon into 3 well greased



and floured 9 inch cake pans. Bake at 350° for 25 to 30 minutes. Cool in pan for 10 minutes. Cool completely.

Spread with cream cheese frosting.

### PUMPKIN BARS

Cathie Strohl

2 c. canned pumpkin	3/4 c. salad oil
1 1/2 c. sugar	

In another bowl sift together:

2 c. flour	2 tsp. cinnamon
1/2 tsp. salt	1 tsp. soda

Add 1 cup pecans and mix together with pumpkin mix. Bake in ungreased cookie sheet pan with sides at 350° for 20 minutes. Set aside to cool.

### Icing:

1 (3 oz.) pkg. cream cheese	1 2/3 c. powdered sugar
3/4 stick oleo	1 Tbsp. milk

Beat with mixer until creamy. Spread over pumpkin bars when cool.

### PEANUT BUTTER KISSES "Our Favorite"

Mitch, Matt, & Megan Carrithers

1/2 c. shortening	1 1/2 c. flour
1/2 c. brown sugar	1 tsp. soda
1/2 c. white sugar	1/2 tsp. salt
2 Tbsp. milk	1 tsp. vanilla
1/2 c. peanut butter	chocolate kisses
1 egg	

Combine all ingredients except candy in large mixer bowl. Blend well. Shape dough into balls and roll in sugar. Place on cookie sheet. Bake 350° for 8-10 minutes. Top with "kiss" bake 1 minute longer.

## OLD TIME CINNAMON JUMBLES

Francie Schasteen

1/2 c. soft shortening (part butter)	2 c. flour
1 c. sugar	1 /2 tsp. baking soda
1 egg	1/2 tsp. salt
3/4 c. buttermilk	1/4 c. sugar
1 tsp. vanilla	1 tsp. cinnamon

Mix shortening, 1 cup sugar and egg thoroughly. Stir in buttermilk and vanilla. Add flour, baking soda and salt.

Heat oven to 400°. Drop rounded teaspoon of dough 2 inches apart on lightly greased cookie sheet. Sprinkle with mixture of 1/4 cup sugar and cinnamon.

Bake 8-10 minutes.

## POOR MAN'S COOKIES (BARS)

Diane Seyb

Will Freeze.

1 c. raisins	2 c. flour
1 1/4 c. water	1/2 tsp. salt & cloves
1 tsp. soda	1 tsp. cinnamon
1/2 c. shortening	1 tsp. nutmeg
1 c. brown sugar	1 tsp. vanilla
1 egg	

Simmer raisins and water until just 1/4 cup liquid is left. Add soda. Cream shortening and brown sugar, then beat in egg. Combine. Sift dry ingredients together, then add to other mixture. Add vanilla. Spread on greased jelly roll sheet. Bake 15-18 minutes at 350°. Ice with thin powdered sugar icing when taken from the oven. Cut into bars.

## ORANGE SLICE BARS

Esther Bentson

This recipe was given to me by Ruby Morrow who was a U. M. W. member before her death.

16 orange slices, cut up -	2 c. flour
dip in powdered sugar	1 tsp. baking powder
4 eggs, well beaten	1 c. chopped nuts
2 c. brown sugar, packed	1/2 t salt
	1 t vanilla

Beat all together. Spread in well greased cookie sheet. Bake in 350° 20 minutes.

Cover with thin powdered sugar icing when removed from oven.

9x13  
30-35 min  
40 min +



## BABE RUTH BARS

Opal Miller

2/3 c. oleo melted	1/4 c. white syrup
4 c. quick oatmeal	1/4 c. peanut butter
1 c. brown sugar	

Mix thoroughly all ingredients and put in 9x13 pan. Bake at 400° for 10 minutes. Frost while warm with:

6 oz. chocolate chips	6 oz. butterscotch chips
-----------------------	--------------------------

Melted together. Add:

1 c. salted peanuts	2/3 c. peanut butter
---------------------	----------------------

## PEANUT BUTTER CHOCOLATE "CHUNK" BAR COOKIE

Iris Zenger

1 c. oleo	1 tsp. soda
1 c. sugar	1 tsp. salt
1 c. brown sugar	1 tsp. vanilla
1 c. peanut butter	1 (8 oz.) milk chocolate bar -
2 eggs	broken into 1/4"-1/2" chunks
2 1/4 c. flour	<i>or sprinkle choc chips on top</i>

Cream oleo, sugar, brown sugar, add eggs. Beat well. Add peanut butter. Sift dry ingredients. Add to mixture. Add vanilla, chocolate chunks. Mix. Make large cookies. Heaping tablespoon. Bake 350° 12-14 minutes.

Cool 1 minute before taking off ungreased cookie sheet.

## BLARNEY STONES

Debbie Mead

2 c. sugar	4 egg whites, beaten stiff
3 tsp. baking powder	1 tsp. vanilla
2 c. flour	powdered sugar frosting
1 c. boiling water	salted peanuts - crushed

Mix together sugar, baking powder, flour, boiling water, beaten egg whites, and vanilla.

Pour batter into wax paper lined pans having batter no more than 1/2-3/4 inch deep. Bake 350° for about 15 minutes or until done, when toothpick inserted in the middle. When cool, cut into small squares or rectangles. Frost with powdered sugar frosting. Roll in crushed salted peanuts. Cover all sides-leaving bottom free.

### FUDGE NUT BARS

Debbie Mead

These are very much like the 'Fudge Jumbles' mix one can buy in the store.

1 c. oleo	1 tsp. soda
2 c. brown sugar	1 tsp. salt
3 eggs	2 c. quick oats
2 1/2 c. flour	2 tsp. vanilla

#### Filling:

1 (12 oz.) pkg. chocolate chips	1/2 tsp. salt
1 c. sweetened condensed milk	1 c. nuts
2 Tbsp. butter	2 tsp. vanilla

Mix all the ingredients except filling, together. Spread 2/3 of oatmeal mixture in greased 17x11 inch pan.

Cook filling ingredients in top of double boiler. Cover oatmeal mixture with melted chocolate mixture, dot with remaining oatmeal mixture and swirl over filling. Bake at 350° for 25-30 minutes.

### CHOCOLATE REVEL BARS

Beth Bechtel

1 c. butter	2 1/2 c. flour
2 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 c. quick oatmeal

Mix all and spread 2/3 of batter in 15x10 pan.

#### Filling:

12 oz. chocolate chips	1/2 tsp. salt
15 oz. can sweetened condensed milk	1 c. walnuts
2 Tbsp. butter	2 tsp. vanilla

Combine milk, chocolate chips, butter and salt in double boiler, melting together. Add nuts and vanilla. Put filling on oatmeal mixture. Dot with remaining oatmeal mixture. Bake 25 to 30 minutes at 350°.



## BEST BROWNIES

Nancy Young

Recipe may be doubled.

2 oz. unsweetened chocolate	1/2 c. flour
1/4 c. butter	1/2 c. nuts
1 c. sugar	1 tsp. vanilla
2 eggs	1/2 c. raisins - optional
1/8 tsp. salt	

Melt chocolate and butter over low heat. Stir in the rest of the ingredients. Spread in buttered pan 9x9. Bake 325° for 30-35 minutes.

## MOCHA BROWNIES

Anita Mead

2 lbs. cake flour	5 lbs. brown sugar
1/2 c. instant coffee powder	1 1/3 dozen eggs (lb.)
1 tsp. salt	2 lbs. finely chopped pecans
2 lbs. shortening	

Combine flour, coffee and salt. Cream shortening, gradually add sugar and beat until light and fluffy. Add eggs, beat until well blended. Stir dry ingredients into egg mixture; blend well. Fold in pecans. Turn into well greased baking pan 25x19x1 inch. Spread evenly. Bake in moderate oven 350° 25 minutes or until center springs back when touched lightly with fingers. Remove from oven. Cut into bars 2x1 inch. Cool in baking pan. Makes 200 bars. These may be frozen if necessary.

## DUMP BROWNIES

Chris Wilson

Easy enough for a beginning cook.

3-6-96  
good

2 c. sugar	1 c. oil
1 3/4 c. flour (I don't even sift)	4 eggs
1/2 c. cocoa	1 tsp. vanilla
1 tsp. salt	1/2 c. chocolate chips (for top)

Dump dry ingredients in bowl and mix; add eggs, oil, vanilla and mix by hand, spread in greased 13x9 inch pan. Sprinkle the chips over the top and bake 25 minutes in moderate oven. Test for doneness with toothpick.

350°

5-27-96  
made with Karen's flour -  
very good

## BROWNIES

Wilma Henderson

2 c. white sugar	1 c. flour
1 c. oleo, melted	2 tsp. vanilla
2 Tbsp. cocoa, stirred into sugar	1 c. nuts
4 eggs	about 24 large or 120 small marshmallows

Beat together sugar, cocoa, and eggs. Add oleo, vanilla and beat slightly again. Mix in flour and nuts. Put into 13x9 inch greased pan. Bake at 360° for 30 minutes. Remove from oven and add marshmallows over the top (enough to cover) and return to oven about 2 minutes or until melted. Cool slightly and add icing.

### Icing:

3 Tbsp. shortening or oleo	1 tsp. vanilla
4 Tbsp. cream	1/2 tsp. salt

Heat and pour into 2 cups powdered sugar to which a scant 1/3 cup cocoa has been added.

## BROWNIE SQUARES

Marilynn Sharp

1 stick oleo or margarine	1 c. plus 1 Tbsp. flour
1 c. sugar	1/2 tsp. baking powder
4 eggs	1/2 c. nuts (optional)
1 can Hershey's chocolate syrup	

Beat together until light. Oleo, sugar and eggs. When well mixed add dry ingredients, nuts and Hershey's chocolate syrup. Spread in greased 11x15 inch pan. Bake at 350° for 30 minutes. DO NOT OVERBAKE!

### Frosting:

1 (8 oz.) pkg. soft cream cheese	1 tsp. vanilla
1/2 stick oleo, or margarine	2 c. powdered sugar

Mix well and spread on cooled brownies.



1-21-89  
Good  
can serve w/ lemon pudding

### CIVIL WAR GINGERBREAD

Marilynn Sharp

This recipe was in my Grandmother's Cookbook. Has been passed from one generation to the next. Good with Cool Whip or ice cream.

1/2 c. butter	1 tsp. cinnamon
1/2 c. sugar	1 tsp. ginger
1 egg	1/2 tsp. salt
2 1/2 c. flour	2/3 c. molasses
1 1/2 tsp. soda	1/2 c. hot water

Cream butter and sugar; add egg. Sift together dry ingredients. Mix molasses with hot water. Add dry ingredients alternately with molasses to creamed mixture, beating after each addition. Bake in moderate oven for 45 minutes.

### BROWNIE DROPS

Margaret Albright

2 bars Baker's German sweet chocolate	1/4 tsp. Calumet baking powder
1 Tbsp. butter	1/4 tsp. cinnamon
2 eggs	1/8 tsp. salt
3/4 c. sugar	1/2 tsp. vanilla
1/4 c. unsifted all-purpose flour	3/4 c. finely chopped pecans

Makes about 36 cookies.

Melt chocolate and butter over hot water. Stir. Cool. Beat eggs until foamy, then add sugar, 2 tablespoons at a time, beat until thickened (5 minutes on electric mixer). Blend in chocolate, add flour, baking powder, salt, and cinnamon which have been mixed together. Stir in vanilla and nuts. Drop by teaspoons onto greased baking sheet. Bake in a moderate oven (350°) until cookies feel "set" when lightly touched - 8 to 10 minutes.

### MARY'S SUGAR COOKIES

Mary E. (Maribeth) Graber

1 1/2 c. sifted powdered sugar	1/2 tsp. almond flavoring
1 c. butter	2 1/2 c. flour
1 egg	1 tsp. soda
1 tsp. vanilla	1 tsp. cream of tartar

Mix sugar and butter. Mix in egg and flavorings. Measure flour by dipping method or by sifting. Blend dry ingredients; stir in. Refrigerate 2 to 3 hours.

(Cont.)

Heat oven to 375°. Divide dough in half and roll out on lightly floured cooky cutter. Sprinkle with sugar. Place on lightly greased baking sheet. Bake 7 to 8 minutes, or until delicately golden. Makes 5 dozen 2 to 2 1/2 inch cookies.

### LAZY SUGAR COOKIES

Dorothy Kautzer

**This recipe belongs to my mother Elizabeth Unruh and is a favorite of ours.**

1/2 c. butter or margarine	1 egg
1/2 c. vegetable shortening	1/2 tsp. cream of tartar
1/2 c. granulated sugar	1/2 tsp. soda
1/2 c. powdered sugar	1/2 tsp. salt
1 1/2 tsp. vanilla	2 1/4 c. flour

Cream shortening and sugars. Add vanilla, egg, cream of tartar, soda, salt. Mix well. Add flour and blend. Roll dough into small balls, flatten on greased cookie sheet with glass dipped in sugar. Bake at 350° to 375° for 10 to 12 minutes.

### SUGAR COOKIES

Elma Soft

1 c. shortening	1 1/2 tsp. baking powder
2 c. sugar	1 tsp. soda
2 eggs	1/4 c. milk
approximately 5 c. flour	1 tsp. vanilla
1 tsp. salt	

Cream shortening and sugar together. Add flavoring. Use half butter for good flavor. Add eggs and beat until fluffy. Sift flour. Measure and add salt, soda and baking powder. Sift again. Add sifted dry ingredients alternately with milk. Stir until dough is smooth. Chill in refrigerator for several hours. Roll out to 1/4 inch thickness and cut in fancy shapes. Place 1 inch apart on greased cookie sheet and bake at 400° for 8 to 10 minutes.

Makes about 6 dozen cookies.

### "BEATRICE" SUGAR COOKIES

Marie A. Baty

**(Recipe over 100 years old.) Beatrice Beck was a friend of Marie Baty. (Notice recipe is in poetry.)**

"Beatrice cookies", and right they are named,  
If they are gone in a jiffy, no one can be  
blamed.



Take one cup of sugar and half cut of lard,  
Cream these together, add 2 eggs, and beat  
hard.

One scant teaspoon of soda, now put in a cup,  
Add a mite of water, and now 'twill foam up.

Sift three cups of flour and place in a bowl,  
Mix smoothly and swiftly, and then neatly roll.

If the dough is too soft, a little flour add,  
I'll assure better cookies, you've never,  
never had.

Beatrice Beck.

### BEST YET SUGAR COOKIES

Leda Bechtel

Makes a big batch.

2 sticks oleo, softened	2 tsp. vanilla
2 c. sugar	5 c. flour
2 eggs	2 tsp. soda
1 c. corn oil	2 tsp. cream of tartar
1/4 tsp. salt	

Cream oleo and sugar. Add eggs, oil, salt and vanilla. Mix well.

Add dry ingredients. Mix well.

Form into 1 inch balls - flatten with a fork.

Bake 350° 10 minutes.

### MOLASSES SUGAR COOKIE

Ethel Wingate

These are especially good for a sugar cookie.

3/4 c. shortening	2 tsp. baking soda
1 c. sugar	1 tsp. cinnamon
1/4 c. Brer Rabbit molasses	1/2 tsp. cloves
1 egg	1/2 tsp. ginger
2 c. flour	1/2 tsp. salt

Cream together shortening and sugar. Add molasses and egg, beat well. Sift flour, soda, cinnamon, cloves, ginger and salt. Mix together. Make 1 inch balls, roll in granulated sugar, mash flat on baking sheet. Bake 375° 8-10 minutes or until done. Good.

## CHOCOLATE CHIP OATMEAL COOKIES

Emma Holmes

A good rich cookie.

1 c. Crisco	1 tsp. salt
3/4 c. brown sugar	1 1/2 c. flour
3/4 white sugar	2 c. quick oats
2 eggs	1 pkg. chocolate chips
1 tsp. hot water	1/2 c. nuts
1 tsp. vanilla	1/2 c. coconut
1 tsp. soda	

Cream Crisco with the sugars. Add the eggs, hot water and vanilla. Sift flour, soda and salt. Mix well. Add the quick oats, chocolate chips, nuts and coconut. Mix well. Drop by spoonfuls on ungreased cookie sheets. Bake 375° for 8-10 minutes.

## CRUNCHY OATMEAL COOKIES

Lelya Austin

1 c. shortening	3 c. rolled oats
1 c. brown sugar	1 c. flour
1 c. white sugar	1 tsp. soda
2 eggs, beaten	1 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt
1 c. coconut	1 c. chopped nuts

Cream shortening and sugars together; add beaten eggs and vanilla. Beat until fluffy; stir together coconut, oats, flour, soda, baking powder and salt. Add nuts and combine the 2 mixtures. Roll into balls, place on cookie sheets and flatten with bottom of glass dipped in sugar. Bake 8 to 10 minutes in 375° oven. Makes 4 to 5 dozen medium sized cookies.

## OATMEAL COOKIES

Beverly Cloyd Shipman

3/4 c. shortening	1 tsp. vanilla
1 c. sugar (brown)	1 c. sifted all purpose flour
1/2 c. sugar (white)	1/2 tsp. soda
1 egg	1 tsp. salt
1/4 c. water	3 c. uncooked oatmeal

Place shortening, sugars, egg, water and vanilla in mixing bowl. Beat thoroughly. Sift together flour, soda and salt; add to shortening mixture, mixing well. Blend in oatmeal. Drop by teaspoon onto greased cookie sheets. Bake in 350° oven for 12 to 15 minutes.



For variety, add chopped nuts, raisins, chocolate chips or coconut to the dough.

Yields 5 dozen cookies.

### SOFT OATMEAL COOKIES

Judy Markel

1 c. raisins - cover with water  
and cook until tender (reserve  
3 tablespoons juice)

Cream together:

1 c. shortening

1 c. sugar

Add & Beat well

2 eggs

2 c. flour

1 tsp. soda

1/2 tsp. salt

1 tsp. cinnamon

2 c. oatmeal

1 tsp. vanilla

Combine 3 tablespoons raisin juice with 1 teaspoon soda.  
Add alternately with flour to batter. Add cooked raisins. Add  
oatmeal. Add vanilla.

Bake 400° 5-7 minutes.

Keep in tightly covered container for a soft cookie. (If juice  
is not enough to make 3 tablespoons add water.)

### OATMEAL COOKIES

Rena Tallant

1/2 c. lard

2 c. flour

1 c. sugar

2 c. oatmeal

2 eggs

1 c. cooked raisins

1 tsp. vanilla

cooled

1 tsp. soda dissolved in 5 Tbsp.  
of raisin water, cooled also add  
raisins to mixture

Mix all ingredients together and drop by teaspoon on cookie  
sheet and bake in 350° oven.

## ALMOND COOKIES

Nellie Laggart

1/2 c. shortening	1 tsp. almond extract
1/2 c. butter	2 1/2 c. flour
1 3/4 c. powdered sugar	1 tsp. each soda and cream of tartar
1 egg	1 c. slivered almonds
1 tsp. vanilla	

Cream shortening, butter. Add powdered sugar, cream well. Add egg and flavorings. Beat until fluffy. Sift flour with soda and cream of tartar. Add and mix well. Stir in almonds. Drop by small spoonfuls or shape into balls on ungreased baking sheets. Bake at 375° for 10 minutes or until tan in color.

## CARROT COOKIES

Hilah Young

This was Agnes Seyb's recipe.

1 c. shortening	1 tsp. vanilla
3/4 c. sugar	2 c. sifted flour
2 eggs	2 tsp. baking powder
1 c. cooked mashed carrots	1/2 c. nuts

Mix together drop by spoonfuls on greased cookie sheet. Bake 375°.

### Icing:

powdered sugar	orange juice
----------------	--------------

## DATE PIN WHEELS

Diana Dickerson

2 c. pitted dates (cut up)	1 c. water
1/4 c. honey	1 Tbsp. lemon juice

Put in saucepan and bring to a boil. Simmer for 10-12 minutes. Cool until it thickens. Add one cup chopped nuts. Set aside at room temperature.

1 c. butter or margarine	5 c. flour
1 c. honey	1 tsp. salt (optional)
2 eggs (beaten)	1/2 tsp. soda
1 tsp. vanilla	1 tsp. baking powder



Sift together dry ingredients. Cream together butter and honey. Add eggs and vanilla mixing until well blended. Add dry ingredients and mix well. Chill to make dough easy to handle. Divide into 3 equal parts. Roll 1/4 inch thick. Spread with 1/3 of date mixture. Roll up and freeze (put in wax paper). Slice while still frozen. Bake on ungreased baking sheet at 350° for 10-12 minutes. (Longer if dough is still frozen.) Makes approximately 7 dozen.

### CHOCOLATE COTTAGE CHEESE COOKIES

Jeanene Wingate Lemon

1 c. shortening	3/4 c. brown sugar
2 eggs	1 c. small curd cottage cheese

Cream well.

2 3/4 c. sifted flour	1/2 c. cocoa
1 tsp. baking powder	1/2 tsp. soda

Sift together. Then add

1 1/2 tsp. vanilla	1 c. nuts or use walnut flavoring
1/2 tsp. burnt sugar flavor	

Chill several hours or overnight.

Roll in small balls, then in powdered sugar. Bake on lightly oiled cookie sheet. 350° 10 minutes about 60 cookies.

### SNICKERDOODLES (COOKIES)

Jeanene Wingate Lemon

1 c. soft shortening	2 eggs
1 1/2 c. sugar	

Mix together thoroughly.

2 3/4 c. flour	1 tsp. soda
2 tsp. cream of tartar	1/2 tsp. salt

Sift together and stir in.

Chill dough. Roll into balls the size of small walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place about 2 inches apart on ungreased baking sheet. Bake until lightly browned ... but still soft. These cookies puff up at first ... then flatten out with crinkled tops. 400° 8-10 minutes. 5 dozen 2 inch cookies.

5-14-93  
*very good*  
**CHOCOLATE CHUNK COOKIES**

Elaine Graber

2 c. all purpose flour	3/4 c. packed brown sugar
1 tsp. soda	1 tsp. vanilla
1/2 tsp. salt	1 egg
1/2 c. margarine, softened	12 oz. semi-sweet chocolate
1/2 c. shortening	chunks <i>or neg chips</i>
1/2 c. granulated sugar	1/2 c. chopped nuts

Combine flour, soda, and salt. Combine shortening, margarine, sugar, brown sugar and vanilla; beat until creamy. Beat in egg. Gradually add flour mixture and mix well. Stir in chocolate chunks and nuts. Drop by rounded teaspoonfuls 2 inches apart on ungreased cookie sheets in 375° oven. Bake 8 to 10 minutes. Cool on cookie sheets 2 minutes then remove to rack and cool. Make approximately 36-48 cookies. For bars spread dough into 9x13 inch baking pan. Bake 375° for 15 to 20 minutes.

**CRISPY PECAN LOGS**

Nancy Young

2 c. sifted flour	1/2 c. butter
1/2 tsp. salt	2 Tbsp. vanilla
1/2 c. instant nonfat dry milk	1/4 c. water
1/3 c. sifted confectioners	1 c. finely chopped pecans
sugar	1 c. confectioners sugar
1/2 c. shortening	

Sift together flour, salt, dry milk, and 1/3 cup confectioners sugar in mixing bowl. Add softened shortening, butter, vanilla and water. Beat at low speed until mixed; scraping sides of bowl often. Stir in nuts. Shape dough into logs about 2 1/2 inches long.

Place on ungreased baking sheet. Bake in a moderately hot oven (375°) for 10-12 minutes or until brown. Remove from baking sheet. While warm, roll in remaining cup of confectioners sugar. Cool before freezing. Makes about 3 dozen cookies.

**SPARKLING GINGERSNAPS FROM NEBRASKA**

Nancy Young

A good-looking, good-tasting cookie. Easy to do.

1 c. sugar	1 1/2 tsp. soda
1/2 c. shortening	1/2 tsp. EACH salt, ginger and
1/4 c. butter	allspice
1/4 c. light molasses	1 tsp. cinnamon
1 egg	2 c. sifted flour



Beat together first 5 ingredients. Sift dry ingredients together and add, all at once to sugar-shortening mixture. Mix well. Roll dough into walnut size balls; roll in granulated sugar. Place 2 1/2 inches apart on cookie sheet. Bake in 350° about 12 minutes. Makes 6 dozen cookies.

### FORGOTTEN COOKIES

Ruth Notestine

Cookies are best when eaten fresh. They do not freeze well.

Cover cookie sheet with foil. Heat oven to 350°. Beat 2 egg whites till foamy, add two thirds cup sugar gradually and beat until stiff. Add:

1/2 tsp. salt	1 c. chocolate chips
1 c. chopped pecans	

Mix all ingredients and drop by spoonfuls on cookie sheet. Turn oven off and forget cookies for 6 hours.

### CEREAL COOKIES

Dixie McIlrath

1 c. shortening (part margarine)	1 tsp. baking powder
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	2 c. corn flakes
2 eggs, beaten	1 c. raisins, optional
2 c. flour	1 c. coconut, optional
1 tsp. soda	2 c. quick oats

Mix shortening, sugars and eggs. Add salt, soda and baking powder to flour and add to the shortening mixture. Add oats, corn flakes; add raisins and coconut last. Roll into balls, place on ungreased cookie sheet and flatten with fork tines forming a criss cross. Bake in 350° oven until lightly browned. Do not overbake!

### REFRIGERATOR COOKIES

Dixie McIlrath

Good for Christmas.

3 squares semi-sweet chocolate	1 (6 oz.) bag colored miniature marshmallows
2 Tbsp. butter	
1 egg	3/4 c. pecans
1 c. powdered sugar	coconut

(Cont.)

Melt chocolate and butter. Add egg and powdered sugar. Add marshmallows and pecans. Divide in half. Roll into log in coconut. Wrap in wax paper and chill. Slice.

### EASY COOKIES

Vera Williams

Easy. Tastes like candy.

1 1/2 c. light corn syrup

1 1/2 c. sugar

Mix and boil. Turn off heat and add 2 cups peanut butter. Stir until smooth and add 1 teaspoon vanilla. Pour over 8 cups corn flakes. Mix well. Drop on wax paper.

### CHOCOLATE TURTLES

Jamie Larson

Made with a waffle iron - Fun!

2 squares unsweetened  
chocolate

3/4 c. sugar

1 c. flour

1/3 c. butter

1/2 tsp. baking powder

2 eggs

1 tsp. vanilla

Melt chocolate and butter. Cool. Beat eggs with sugar. Add flour, baking powder and vanilla. Blend in chocolate mixture. Heat waffle iron to medium heat; brush with oil. Drop teaspoon of dough onto middle of each section of waffle iron. Cover and bake 1 minute. Loosen with a fork and cool. Top with glaze.

### Chocolate Glaze:

2 c. confectioners sugar

4-6 Tbsp. milk

1/2 c. cocoa

nuts

Combine sugar and cocoa. Add milk until spreading consistency. Sprinkle with nuts.

### MONSTER COOKIES

Jane Young

12 eggs

2 lbs. M&M's plain

2 lbs. brown sugar

8 tsp. soda

4 c. sugar

3 lbs. peanut butter

3 Tbsp. vanilla

1 lb. butter

3 Tbsp. white syrup

18 c. oatmeal

1 lb. chocolate chips



Blend eggs, butter, sugar, vanilla, white syrup and soda together. Gradually add the rest of the ingredients. You will probably have to use your hands to mix the latter ingredients as it gets too thick for the mixer. Bake 10-15 minutes at 350°.

#### TOP OF THE STOVE COOKIES

Laura Williams

Be sure to boil just one minute. This sets up very quickly.

2 c. sugar	1/2 c. peanut butter
2 Tbsp. butter or oleo	1 tsp. vanilla
2 Tbsp. cocoa	1/2 c. nuts
1/2 c. milk	1/2 c. coconut
2 c. quick oatmeal	

Mix together in heavy pan sugar, butter, cocoa, milk, boil 1 minute. Set aside and cool a little, then add 2 cups quick oatmeal, 1/2 cup peanut butter and 1 teaspoon vanilla and 1/2 cup coconut and nutmeats.

Dip by spoonfuls on wax paper.

#### POTATO CHIP COOKIES

Ruby Bott

1 c. shortening	1 tsp. soda
1 c. brown sugar	2 c. potato chips, slightly crushed
1 c. granulated sugar	1 c. nuts
2 eggs	1 tsp. salt
2 c. flour	

Mix together and drop on cookie sheet. Bake 350° till done.

#### AMISH CHURCH COOKIES

Nellie Laggart

1 c. white sugar	1 1/2 tsp. salt
1 c. brown sugar, packed	1 1/2 tsp. baking powder
1/2 c. shortening (lard)	3 3/4 to 4 c. flour
2 eggs	1/2 c. thick sour cream
1/2 tsp. vanilla	1/2 c. milk (may be sour)
1 1/2 tsp. soda	

400° for 10 minutes.

Beat eggs slightly and set aside. Cream sugars and lard. Add beaten eggs. Sift 2 cups flour with soda, salt and baking powder. Add dry ingredients, milk, cream alternately to creamed mixture. Add enough flour to make a soft dough.

(Cont.)

Bake 2 cookies to test. If they are too flat, add a little more flour but not too much to make a dry cookie. Bake 10 minutes in a preheated 400° oven.

### SQUARE DANCE COOKIES

Mary Francis Graber

1 c. shortening	1/4 tsp. salt
1 c. brown sugar, packed	2 eggs
1 c. white sugar	1 tsp. vanilla
2 c. flour	2 c. oatmeal
1 tsp. soda	2 c. corn flakes cereal
1/2 tsp. baking powder	

Cream first three. Add next four and mix. Add eggs and vanilla and mix. Stir in last two. Drop by small spoonfuls onto cookie sheet. Bake at 350° for 10 minutes or until tan in color.

### NO BAKE COOKIES

Virginia Cloyd

This recipe is easy enough a man or even children can make these.

1 1/2 lbs. milk chocolate (almond bark) or coating	1 (7 oz.) dry roasted peanuts (jar)
1 1/2 c. peanut butter	1 1/2 c. Rice Krispies
cereal (Captain Crunch)	1 1/2 c. miniature marshmallows

Melt chocolate over hot water (never boiling) or melt in microwave on medium 3 to 4 minutes. Place peanut butter balls, peanuts, Rice Krispies and marshmallows in a large bowl, then pour melted chocolate over and mix well. Drop by teaspoonfuls on waxed paper.

### EARTHQUAKE COOKIES

Lela Santee

1/2 c. shortening	2 tsp. baking powder
3/4 c. cocoa	1/8 tsp. salt
2 c. sugar	1/2 c. nuts (optional)
2 tsp. vanilla	4 eggs
2 1/4 c. flour	

Melt shortening and cocoa, add to sugar, add one egg at a time. Add flour, baking powder, salt, vanilla and nuts. Mix well and refrigerate for several hours.

Roll in balls and then in powdered sugar.

Bake 10-15 minutes at 350°.



## IGLOO COOKIES

Leda Bechtel

1 c. margarine/butter	2 c. flour
1/2 c. white sugar	1/2 tsp. soda
1/2 c. brown sugar	1/4 tsp. salt
1 egg	1 1/2 c. rolled oats

Beat butter until creamy, add sugars gradually. Add egg. Combine flour, salt and soda. Add to creamed mixture. Stir until well blended. Add oats. Stir. Form dough into a roll. Wrap and chill. Cut in 1/4 inch slices. Place on ungreased cookie sheet. Bake 375° 10-12 minutes. Frost when cool.

### Frosting:

1/3 c. butter	1 tsp. vanilla
3 c. powdered sugar	1 Tbsp. corn syrup (white)
1/3 c. evaporated milk	3/4 c. nuts

Brown butter over low heat. Cool to lukewarm. Add remaining ingredients - mix well. Frost cooled cookies.

## CARTER COOKIES

12-9-05  
Good  
Lela Santee

2012  
1802  
125  
2014 2

1 1/2 lb. white chocolate	1 1/2 c. salted cocktail peanuts
3/4 c. chunky peanut butter	(not dry roasted)
2 1/2 c. crisp rice cereal	1 1/2 c. miniature marshmallows

In top of double boiler or in microwave oven, melt chocolate. Stir in peanut butter and blend thoroughly. Set aside.

In large mixing bowl stir together rice cereal, peanuts and marshmallows. Add peanut butter mixture. Drop from teaspoon onto wax paper lined pan. Refrigerate 5 minutes to set. Transfer to serving plate or storage container. Will refrigerate or freeze or may be pressed into 10x15 pan. Sliced and served.

## KICKAPOO COOKIES

Jo Ann Seyb

(100 servings) Can be used as a bar cookie or a drop cookie. May be iced. This recipe contains no leavening and no flour.

2 c. white sugar	1/2 c. milk
2 c. brown sugar	4 eggs
3 c. peanut butter	1 lb. margarine
1 1/2 lb. rolled oats	1 Tbsp. vanilla

(Cont.)

Bake at 350° about 20 minutes. Cream margarine, and sugar, add eggs, peanut butter, milk and dry ingredients.

### ICE BOX COOKIES

Rachel McCune

1 c. white sugar	3 1/2 c. flour
1 c. brown sugar	1/4 tsp. salt
1 c. butter	1 tsp. soda
2 eggs	1 c. nuts

Mix ingredients in order. Shape dough into rolls. Wrap in waxed paper and place in refrigerator. Cut and bake as desired.

### SUNFLOWER CRUNCH COOKIES

Debbie Mead

**These cookies were in my winning Governor's Cook Jar at the Kansas State Fair.**

1/2 c. whole wheat flour	1 egg
1/2 c. wheat germ	1/2 tsp. vanilla
2 Tbsp. nonfat dry milk	1/2 c. chocolate chips or raisins
1/2 tsp. baking soda	1/2 c. sunflower seeds
1/3 c. margarine	1/2 c. chopped peanuts
1/2 c. brown sugar	

Preheat oven to 350°. Combine whole wheat flour, wheat germ, nonfat dry milk, and baking soda; set aside.

Cream margarine and brown sugar. Add egg and vanilla; beat well. Add dry ingredients to creamed mixture; blend thoroughly. Stir in chocolate chips, raisins, sunflower seeds, and peanuts. Drop dough by teaspoons 2 inches apart on greased cookie sheet. Bake 10-12 minutes.

### 'PESTER' COOKIES

Anita Mead

**When I first made these cookies they made Belle Plaine, KS such a hit my children kept saying "I keep pestering you to make those cookies". Hence the name.**

1 c. sugar	1/2 c. peanut butter
1/4 c. milk	1 Tbsp. oleo
1/8 tsp. salt	1/2 tsp. vanilla

Combine ingredients in saucepan. Let mixture just barely come to a boil, remove from heat. Stir in quickly 1 1/2 cups quick oats, add 1 cup coconut, nuts and raisins, stir quickly. Drop from spoon on waxed paper.

Keep tightly covered.



## CHUNKY CHIPPERS

Brenda Albright

- |                               |                        |
|-------------------------------|------------------------|
| 2 c. sifted all purpose flour | 1 c. granulated sugar  |
| 1 tsp. baking soda            | 1/2 c. brown sugar     |
| 1/2 tsp. salt                 | 1 tsp. vanilla         |
| 1/2 c. vegetable shortening   | 1 Tbsp. water          |
| 1/2 c. chunky peanut butter   | 1 pkg. chocolate chips |
| 2 eggs                        |                        |

Preheat oven to 350°. Grease cookie sheets. Mix flour, salt, baking soda, beat shortening, eggs, peanut butter, vanilla, water and sugars till creamy. Add flour mixture. Stir in chocolate chips. Drop onto cookie sheets. Bake for 12 to 14 minutes until firm.

## CORN FLAKE KISSES

Rachel McCune

- |                            |                                 |
|----------------------------|---------------------------------|
| 2 egg whites, beaten stiff | 1 c. dry shredded coconut or    |
| 1 c. sugar                 | 1/2 c. coconut & 1/2 c. chopped |
| 2 c. corn flakes           | nuts                            |
| 1 tsp. vanilla             |                                 |

Add the sugar gradually to the egg whites beating while adding. Fold in the remaining ingredients. Drop by spoonfuls on an oiled pan. Bake in hot oven.

## MOCHA CHOCOLATE FROSTING

Anita Mead  
Belle Plaine, KS

- |                    |                     |
|--------------------|---------------------|
| 6 Tbsp. cocoa      | 6 Tbsp. butter      |
| 6 Tbsp. hot coffee | 1 tsp. vanilla      |
| (1 tsp. powdered)  | 3 c. powdered sugar |

Combine cocoa and coffee. Add butter and vanilla. Add sugar slowly, stir until smooth. Spread over cake.

## CHOCOLATE FROSTING

Bertha Mae Hirst

Put on cherry cake or fudge. Microwave.

11-1-02

- |             |                            |
|-------------|----------------------------|
| 1 c. sugar  | 5 Tbsp. butter             |
| 1/3 c. milk | 6 oz. milk chocolate chips |

In bowl combine sugar, butter and milk. Microwave until boiling stirring once. Remove from oven and stir in chips until smooth. Pour over cake or into pan for fudge.

### CHOCOLATE FROSTING

Dorothy Kautzer

Tastes like fudge and easy to fix.

1 stick oleo  
4 Tbsp. cocoa

6 Tbsp. milk

Bring to boil.

Add 1 box powdered sugar.

Start cooking frosting 5 minutes before cake is done. 1/2 recipe may be used for sheet cake or 9x13 size.

### PENUCHE ICING

Jo Ann Seyb

Very good on angel food cake - this recipe was one of Grandma Mollie Seyb.

1/2 c. butter  
1 c. brown sugar

1/4 c. milk  
1 3/4 c. sifted powdered sugar

Melt butter in saucepan and stir in brown sugar. Boil and stir over low heat for 2 minutes. Stir in milk. Bring to boil. Stir constantly cool to lukewarm. Gradually add powdered sugar and beat till thick enough to spread.

### CARAMEL FROSTING

Nancy Royer

2 Tbsp. margarine or butter  
2/3 c. packed brown sugar  
1/8 tsp. salt

1/3 c. whipping cream  
2 1/3 to 2 1/2 c. powdered sugar,  
sifted  
1/2 tsp. vanilla

Heat margarine in 2 quart saucepan until melted. Stir in brown sugar, salt and whipping cream. Heat to boiling, stirring constantly. Remove from heat; cool to lukewarm. Stir in enough powdered sugar gradually until of spreading consistency. Stir in vanilla.

### CHOCOLATE ICING

Emma Clara Stucky

1/4 c. milk  
1/4 c. butter

1 c. sugar

Bring to boil. Add 1/2 cup chocolate chips and beat.



### CREAM CHEESE ICING

Dorothea Bay

Stay Soft.

1 (3 oz.) pkg. cream cheese	2 sticks margarine or butter
2 c. powdered sugar	1 tsp. vanilla

Cream butter and cream cheese. Add powdered sugar and vanilla. Mix until smooth. Spread on cool cake.

### CREAM CHEESE FROSTING

M. Elsworth

Add a little more powdered sugar if needed.

1 (8 oz.) pkg. softened cream cheese	1 tsp. vanilla
1/2 c. softened margarine	use the other cup of pecans from cake recipe
1 pkg. (1 lb.) powdered sugar	

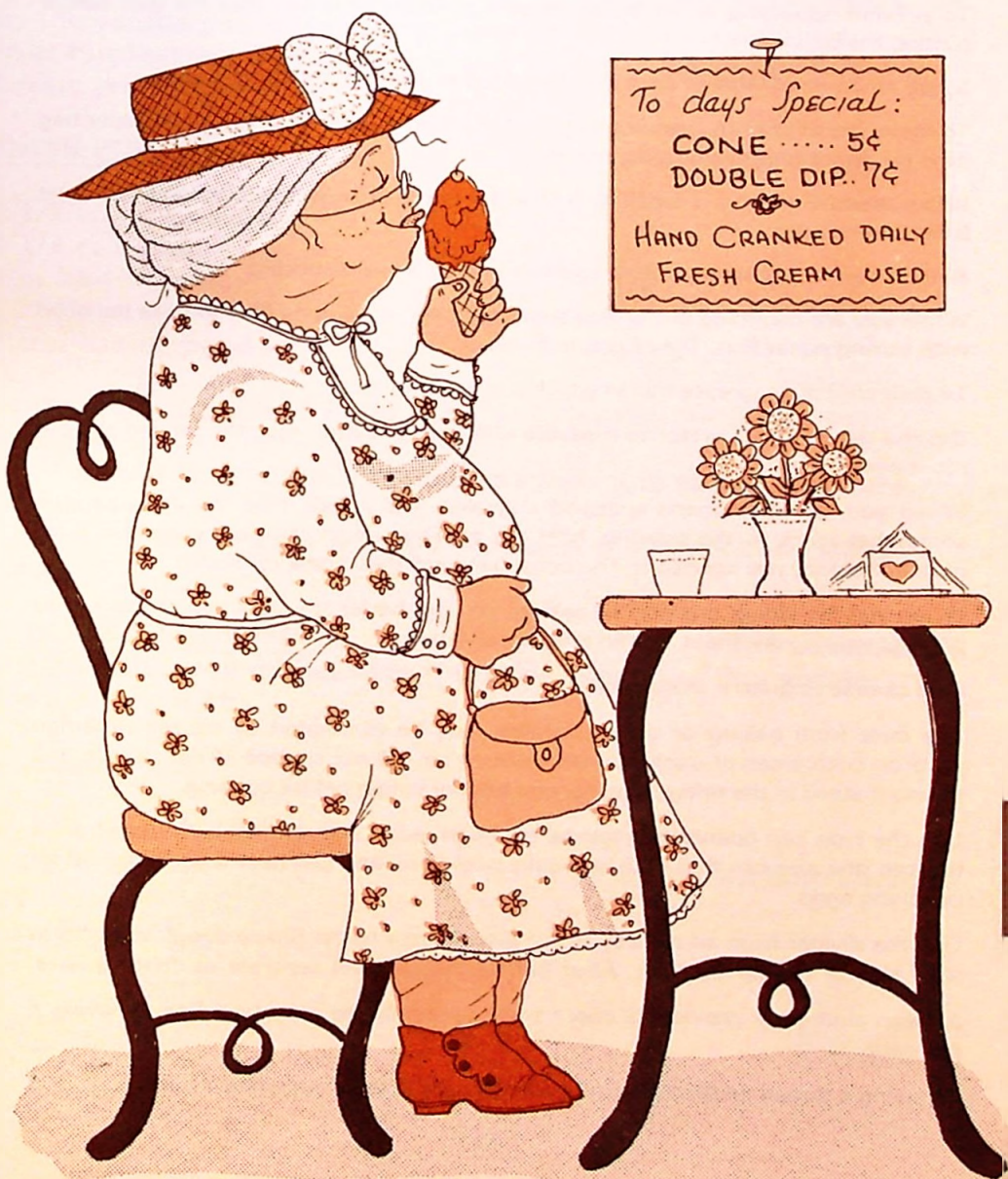
Cream cream cheese and margarine until smooth add powdered sugar. Beat until light and fluffy. Add pecans.

Write your extra recipes here:

Write your extra recipes here:



♡  
**DESSERTS**  
♡





A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

Small amounts of leftover corn may be added to pancake batter for variety.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

Rinse a pan in cold water before scalding milk to prevent sticking.

When you are creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.

To melt chocolate, grease pan in which it is to be melted.

Dip the spoon in hot water to measure shortening, butter, etc., the fat will slip out more easily.

When you buy cellophane-wrapped cupcakes and notice that the cellophane is somewhat stuck to the frosting, hold the package under the cold-water tap for a moment before you unwrap it. The cellophane will then come off clean.

When you are doing any sort of baking, you get better results if you remember to preheat your cooky sheet, muffin tins, or cake pans.

Chill cheese to grate it more easily.

The odor from baking or boiling salmon may be eliminated by squeezing lemon juice on both sides of each salmon steak or on the cut surface of the salmon and letting it stand in the refrigerator for one hour or longer before cooking.

Use the type can opener that leaves a smooth edge and remove both ends from a flat can (the size can that tuna is usually packed in) and you have a perfect mold for poaching eggs.

Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking biscuits will separate at dividing lines.

A clean clothespin provides a cool handle to steady the cake tin when removing a hot cake.

Try using a thread instead of a knife when a cake is to be cut while it is hot.



## DESSERTS

### ENGLISH TRIFLE

Ed Markel

1 deep sided bowl (a trifle bowl) 10 oz. can frozen raspberries-  
1 pkg. lady finger cakes, split drained  
in two 2 small boxes vanilla pudding  
1 lg. pkg. raspberry jello mix

Line bowl with lady fingers. Mix jello according to directions on box and pour over lady fingers. Allow them to soak up jello. Refrigerate to set. Spread raspberries over jellied cakes. Make up the vanilla pudding, add one large sliced banana and pour over raspberries. Set in refrigerator to cool. Top with whipped cream prior to serving.

### DATE PUDDING

Opal Albright

1 1/2 c. brown sugar	1 c. milk
1 1/2 c. water	1/4 tsp. salt
1 c. white sugar	1 tsp. vanilla
1 c. flour	1 c. walnuts
1 tsp. baking powder	1 c. chopped dates

Heat the sugar and water until boiling and pour into a 9x13 inch pan.

Mix the remaining ingredients and pour into the hot mixture.

Do not stir.

Bake at 325° for 45 minutes or until a toothpick comes out clean.

### "HOLIDAY PUDDING"

Bea Bethard

Use 1 small jar of maraschino cherries. Serve pudding upside down - Very Rich.

#### Batter:

1/2 c. sugar	pinch of salt
1/2 c. milk	1 small jar of maraschino cherries
3/4 c. flour	1 c. nuts
1 c. chopped dates	

(Cont.)

### Sauce:

1 c. brown sugar  
1/2 c. boiling water

1 Tbsp. vanilla  
butter size of walnut

Heat.

Place sauce in pan and drop batter on top by spoonfuls.  
Bake in moderate oven 1/2 hour.

Batter: Mix first five ingredients together then add nuts,  
cherries on top. Ready to bake.

### OLD FASHIONED RICE PUDDING

Marie A. Baty

3 c. cooked rice  
2 c. milk  
2 eggs (separated)  
1/2 c. sugar

1/4 tsp. salt  
1/2 tsp. vanilla  
(fruit or raisins if desired)

Add cooked rice to milk, salt and vanilla. Heat to scalding point in top of double boiler. Beat yolks with sugar. Add rice and milk mixture slowly to yolk and sugar, beating vigorously. Pour all back in top of double boiler, cook till thick. Fold in raisins, or chopped fruits, if desired. Place in buttered casserole, cover with meringue and brown.

For meringue: Beat egg whites till stiff. Slowly add 4 table-  
spoons sugar, beating until meringue stands in peaks.

### CHERRY PUDDING

Madeline Crosley

1/2 c. sugar  
1/2 c. milk  
1 Tbsp. margarine  
1 c. flour  
1 tsp. baking powder

salt  
1 c. (or more) cherries  
2/3 c. sugar  
1 c. boiling water  
1 tsp. margarine

Mix first 6 ingredients. Put batter in a pan and pour on top of the other four ingredients mixed together. Bake 350°.

### INDIAN PUDDING

Chris Wilson

An old New England recipe, meant to be baked in a slow oven,  
or a crock pot works fine.

1 qt. milk  
1/2 c. cornmeal  
1 c. molasses

1 well beaten egg  
1 tsp. salt



In a saucepan cook the milk and cornmeal stirring constantly until it begins to thicken. Add the molasses, egg, and salt and continue cooking, stirring until the mixture begins to boil - smiles, not boil. Immediately put in casserole and bake for at least 3 hours in slow oven, stirring occasionally.

Or - place in crock pot on high till it bubbles around the edges, then low, stirring occasionally cook for at least 3 hours.

### FRESH ORANGE PUDDING

Phil Crandall

**We push oranges from Florida!**

3 c. orange sections	1 egg
1 c. sugar	1/4 c. margarine
1 1/2 c. self rising flour	1 c. orange juice
1/2 c. sugar	1 tsp. vanilla

Peel and section oranges to make 3 cups. Mix with 1 cup sugar and set aside. Mix flour, 1/2 cup flour, 1/2 cup sugar and unbeaten egg. Beat in butter and orange juice; add vanilla. Pour into greased square or rectangular cake pan. Top with orange mixture. Bake at 350° until brown. As it bakes, the oranges go to the bottom. Invert onto plate and serve with whipped topping.

### DELUXE PEACH COBBLER

8-15-07

OK

Nancy Young

**This is the best peach cobbler I have ever made.**

3 to 4 c. peaches (7-8)	6 Tbsp. butter
3 Tbsp. lemon juice	1 egg
2 1/2-3 Tbsp. tapioca	1/3 c. milk
1 1/2 c. flour	3/4 c. sugar
2 tsp. baking powder	1/2 c. water
1/4 tsp. salt	3 Tbsp. butter

Combine peaches, lemon juice, and tapioca in 8x11 pan. Sift flour, baking powder and salt. Cut in butter. Combine egg and milk. Add to flour mixture. Drop over peaches. Boil remaining sugar, water and butter. Pour over peaches and batter. Bake 375° for 45 minutes.

### PEACH CRISP

Bertha Mercer

**Quick & easy to prepare.**

6 or 8 large peaches	1 c. flour
1/2 c. sugar	1/2 c. butter
cinnamon to taste	1 c. brown sugar

(Cont.)

Spread sliced peaches in a buttered baking dish. Cover with white sugar and sprinkle with cinnamon. Mix flour, brown sugar and butter until it resembles coarse meal. Cover peaches with this mixture. Bake 1 hour at 325°.

Note: Apples and 1/2 cup water may be substituted if desired.

### FRUIT COBBLER

Elma Soft

Use any fruit you wish (apples, peaches, apricots).

Cover bottom of pan with fruit.

3/4 c. sugar	1/4 tsp. salt
3 Tbsp. butter	1/2 c. milk
1 tsp. baking powder	1 c. flour

9-17-91  
very good  
9x12 pan  
7 peaches

Mix and pour over fruit. Mix:

1 c. sugar	1 Tbsp. cornstarch
------------	--------------------

Sprinkle over top. Pour 2/3 cup boiling water over cobbler. Bake at 375° for 45 minutes.

### APPLE CRISP

Chris Wilson

4 c. apples	1/2 c. brown sugar
1 c. sugar	1/2 c. oatmeal
2 Tbsp. flour	1/2 c. flour
1/2 c. water	1/2 c. melted butter

Slice apples and put in baking pan. Mix the 1 cup sugar, 2 tablespoons flour and 1/2 cup water together and pour over apples.

Mix the other 4 ingredients together and drop over apples.

Bake at 375° until the crisp turns brown and the apples are tender.

### BLUEBERRY DELIGHT

Reta Wingate

Venora Voran's mother shared this recipe with me July 22, 1963.

22 graham crackers, crushed	1/2 c. sugar
1 stick butter, melted	1/2 tsp. lemon juice
12 oz. Philadelphia cream cheese	1 can blueberry pie filling
2 eggs	



Combine graham crackers and butter and pat into the bottom of a baking dish.

Beat together cream cheese, eggs and sugar. Spread over graham crackers. Bake 20 minutes at 325°. Cool.

Stir lemon juice into pie filling and spread over cream cheese mixture. Serve with Cool Whip if desired.

### RHUBARB DESSERT

Irene Little

2 c. rhubarb	1/2 c. milk
1 c. sugar	3/4 c. flour
1 pkg. strawberry jello	1 1/2 tsp. baking powder
1/4 c. shortening	2 c. marshmallows
1 egg	1/8 tsp. salt

Put rhubarb in 9x13 pan. Add 1/2 cup sugar and sprinkle with jello. Place marshmallows on top. Cream shortening and remaining sugar, add egg and blend. Sift flour, baking powder, salt together. Add dry ingredients with milk. Pour over rhubarb.

Bake 350° till topping is done and brown.

### NO-BAKE CHEESECAKE

Diana Dickerson

18 graham crackers (crushed fine)	1 (8 oz.) pkg. cream cheese
1/4 stick oleo or margarine	1 large can evaporated milk (chilled)
1/2 c. sugar	2 tsp. vanilla
1 box lemon (or any flavor) Jell-O	

Combine crumbs, oleo or margarine and sugar; mix well. Line bottom of 8x12 inch pan with mixture, reserving some for the top. Beat softened cream cheese until smooth; set aside. Add Jell-O and 1 cup sugar to boiling water; set aside to cool. Whip milk until very stiff; pour cooled Jell-O mixture slowly into milk beating constantly. Add cream cheese and vanilla continue beating until smooth. Pour into graham cracker crust; cover top with remaining crumbs. Chill several hours or overnight.

## CHEESECAKE

Nellie Laggart

24 oz. cream cheese, softened  
5 large eggs (1 c. +)  
1 3/4 c. sugar

3  
3 tsp. vanilla  
5 Tbsp. lemon juice  
8 oz. sour cream

1 c. sugar  
1 tsp. vanilla

mix and  
bake 10 min  
more

### Crust Ingredients:

1/2 stick melted butter

2 c. graham cracker crumbs

Mix cheesecake ingredients in order, beating well after each addition. Mix crust ingredients and press into bottom and up sides of a spring form pan. Fill with cheesecake mixture and bake at 350° for 1 hour. When cool, may top with cherry pie filling to serve. As with many items, the flavors improve the second day.

## STRAWBERRY CHIFFON SQUARES

Melody Elsworth

Makes 12 servings. A nice harvest time dessert.

1/3 c. butter

1 (14 oz.) Eagle Brand condensed milk (NOT evaporated)

1 1/2 c. crushed vanilla wafers (about 45)

1 (10 oz.) pkg. frozen strawberries

1 (3 oz.) pkg. strawberry jello

4 c. miniature marshmallows

3/4 c. boiling water

1 c. whipped topping

In small saucepan melt butter, stir in crumbs. Pat firmly in bottom of 11x7 inch baking dish. Chill. In large bowl dissolve gelatin in boiling water, stir in condensed milk and undrained strawberries. Fold in marshmallows and whipped cream. Pour into prepared pan. Chill for two hours or until set. If desired garnish with whipped topping and strawberries.

REFRIGERATE LEFTOVERS.

## CREAMY APPLESAUCE SQUARES

Martha Albright

This was my mother's recipe (Mabel Payne) and a favorite of family and friends.

1/2 c. shortening (or butter)

1/4 tsp. salt

1 c. brown sugar

1 c. unseasoned applesauce

1/2 c. white sugar

1 tsp. vanilla

2 eggs

few drops of almond extract

2 c. flour

(optional)

3 tsp. baking powder



Cream shortening with sugar and beat until fluffy. Beat in eggs one at a time. Sift flour, baking powder and salt. Add to mixture alternately with applesauce. Add flavoring, turn into 11x15 jelly roll pan (sheet). Bake 375° for 30 minutes. Cool in pan.

### Icing:

Melt 4 tablespoons butter until lightly browned, remove from heat, add 2 cups powdered sugar, 1/4 teaspoon cinnamon. Add enough hot water to make a thin icing. Spread on cake.

### PUMPKIN ROLL

Elaine McClure

3 eggs	1 tsp. baking powder
1 c. sugar	1 tsp. ginger
2/3 c. pumpkin	1/2 tsp. nutmeg
1 tsp. lemon juice	1/2 tsp. salt
2/3 c. flour	1 c. chopped pecans
2 tsp. cinnamon	

### Filling:

1 c. powdered sugar	4 Tbsp. margarine
1 (8 oz.) softened cream cheese	1/2 tsp. vanilla

Combine all ingredients and beat till smooth.

Beat eggs on high speed for 5 minutes. Add sugar, pumpkin and lemon fold in powder mixture pour out onto floured cookie sheet. Bake 375° 15 minutes. Remove - Turn out onto wax paper sprinkled with powdered sugar. Spread with filling. Roll up and chill before serving.

### JIFFY CAKE DESSERT

Nina Cross

1 pkg. Jiffy cake mix	1 large can crushed pineapple
1 pkg. vanilla pudding	1 pkg. Dream Whip
1 (8 oz.) pkg. Philadelphia cream cheese	

Bake the cake as directed. Use a 9x13 inch pan. Cool.

Prepare vanilla pudding as directed and slightly cool. Blend cream cheese into pudding and beat until smooth. Spread on top of cake. Top this with well drained crushed pineapple. Prepare Dream Whip as directed and spread on top, refrigerate.

### DUMP DESSERT

Marie A. Baty

It is easy and saves time - Serve with ice cream or Cool Whip.

- |  |                                    |
|--|------------------------------------|
| 1 lg. can undrained chunk<br>pineapple | 1 pkg. yellow or white cake<br>mix |
| 1 can cherry pie mix                   | 1 stick butter                     |

In baking dish place pineapple - cover with cherry pie mix. Sprinkle dry cake mix over fruit. Cut butter over mixture. Bake 1 hour at 350°. Cool.

### VELVET SUPREME

Nancy Young

This dessert is always popular.

- |   |   |
|---|---|
| 1 c. flour                                    | 1 small pkg. instant vanilla<br>pudding mix |
| 1/2 c. oleo                                   | 4 c. milk                                   |
| 2 Tbsp. sugar                                 | 2 milk chocolate bars                       |
| 1 c. finely chopped pecans                    | 1/4 c. chopped pecans                       |
| 1 (8 oz.) pkg. cream cheese                   |   |
| 1 (8 oz.) container Cool Whip                 |   |
| 1 small pkg. instant chocolate<br>pudding mix |   |

Mix flour, sugar, oleo and pecans to make crust. Press in 9x13 inch pan. Bake 20 minutes at 325°. Cool.

Cream or mash cream cheese and mix with 1 cup Cool Whip. Spread over crust and chill.

Mix instant chocolate pudding with two cups milk as directed on package. Spread over, cheese and Cool Whip layer. Chill.

Mix instant vanilla pudding as above. Chill. Spread with remaining Cool Whip. Grate chocolate bars over Cool Whip. Sprinkle on chopped pecans. Chill.

### CREAM CHEESE DESSERT

Wilma Warfield

This is a favorite dessert of my family.

- |                        |  |
|------------------------|--|
| 1 stick oleo, softened | 1 (8 oz.) pkg. cream cheese,<br>softened                   |
| 1 c. flour             | 1 to 2 Tbsp. milk  |
| 1/4 c. chopped pecans  | 1 (21 oz.) can blueberry pie<br>fruit filling (Wilderness) |
| 1 c. powdered sugar    |  |
| 1 (8 oz.) Cool Whip    |  |

Mix oleo, flour and nuts with pastry blender, till well mixed press into 9x13 cake pan. Bake at 400° for 10 minutes. Let



cool. Mix Cool Whip, cream cheese, sugar and milk together. Pour over cooled crust. Add blueberry pie filling. Chill several hours before serving.

Cherry pie filling may be used in place of the blueberries.

### FRENCH CHERRY DESSERT

Elaine Graber

1/2 c. butter, melted	1 can cherry pie filling
2 c. crushed graham crackers	1 c. crushed pineapple - drained
1 c. Cool Whip	1 c. Cool Whip
1 (8 oz.) pkg. cream cheese	1/2 c. graham crackers
3/4 c. powdered sugar	

Mix 1/2 cup melted butter and 2 cups crushed graham crackers. Put in a 9x13 inch pan and bake at 300° for 15 minutes. Beat cream cheese till creamy, add powdered sugar and Cool Whip. Spread over cooled crust. Spread pie filling on cream cheese layer. Combine Cool Whip and pineapple and spread over cherries. Sprinkle remaining 1/2 cup graham crackers on top. Let stand 4 hours or overnight.

### MARSHMALLOW DESSERT

Emma Clara Stucky

1 1/2 pounds marshmallows (2 pounds for large Pyrex) melted in 1/2 cup milk. Add 1 pint whipped cream or 12 ounces whipped topping and 1 small can crushed pineapple (or other fruit) drained. Enough wafers to cover top and bottom of pan.

### PISTACHIO DESSERT

Nancy Royer

This recipe was given to me by Bev Virts.

1 c. flour	3 1/2 c. milk
1 stick oleo, melted	8 oz. cream cheese
2 Tbsp. powdered sugar	2/3 c. powdered sugar
1/2 c. pecans, chopped	1/2 carton (12 oz.) Cool Whip
2 pkgs. pistachio instant pudding	

Mix together flour, oleo, powdered sugar and pecans. Press into a 9x13 greased pan. Bake for 15 minutes at 350°, let cool.

Mix pudding and milk till thick, then put in refrigerator to set up.

Mix together cream cheese, powdered sugar and Cool Whip then spread over cooled crust. Pour the pudding mixture over this and top with the remaining Cool Whip. Sprinkle with chopped pecans. Refrigerate.

### BANANA SPLIT DESSERT

Elaine Graber

2 c. graham cracker crumbs	4 or 5 bananas
2 sticks margarine	1 (32) can crushed pineapple
2 eggs	1 lg. carton dessert topping
2 c. powdered sugar	1/2 c. nuts, chopped
1/2 c. maraschino cherries	

Melt 1 stick margarine: combine with crumbs. Place in 9x13 inch pan. Combine eggs, powdered sugar, and remaining margarine. Mix well. Beat 6 minutes until smooth. Spread over graham crumbs. Slice bananas over mixture. Thoroughly drain pineapple; spread over bananas. Spread topping over pineapple; sprinkle nuts and cherries over all. Refrigerate overnight.

### BANANA SPLIT DESSERT

Irene Little

16 graham crackers	1 stick butter
vanilla ice cream	2 c. powdered sugar
bananas (2-3)	1 can evaporated milk
1 c. chocolate chips	1 tsp. vanilla

Crush graham crackers and put in 9x13 pan. Cover with sliced bananas. Slice ice cream and cover bananas. Put in freezer. Melt remaining ingredients cook for 8 minutes. Cool. Pour over ice cream. Freeze.

### BANANA SPLIT CAKE

Elaine McClure

2 sticks oleo	1 (#2) can crushed pineapple
2 c. crushed grahams	(drain very well)
2 eggs	1 lg. Cool Whip (slightly softened)
2 c. powdered sugar	1 small pkg. pecans (chopped)
4 bananas	1 small jar maraschino cherries

Melt 1 stick oleo mix with grahams. Press into 9x13 cake pan. Beat at high speed eggs, sugar, 1 stick oleo (do not melt) 10 minutes. Pour egg mixture over crumbs. Top with bananas then drained pineapple, spread Cool Whip over all. Top with nuts and cherries. Cool overnight before serving.

Serves 12 to 15.



## BANANA SPLIT DESSERT

Debbie Mead

1 c. chocolate chips  
1/2 c. oleo  
2 c. powdered sugar  
1 large can evaporated milk  
(12 fl. oz.)

2 1/2 c. graham cracker crumbs  
4 bananas  
1/2 gal. vanilla ice cream  
3/4 c. chopped pecans  
2 c. Cool Whip

Cover bottom of 11x15 inch pan with 2 cups cracker crumbs. Slice bananas over crumbs. Slice ice cream 1/2-3/4 inch thick over bananas. Sprinkle nuts over ice cream - put in freezer. Cook the chocolate chips, oleo, powdered sugar, and milk over low heat until thick and smooth. Cool.

When the ice cream layer is frozen, spread cooled over it and freeze again. Then spread Cool Whip over chocolate layer and sprinkle remainder of crumbs on top. Store in freezer. Set out 15 minutes before serving.

## SNOWBALLS

Irene Little

1 box vanilla wafers  
1 (No. 2) can crushed pineapple  
1/4 c. butter  
1 c. sugar

1 c. walnuts  
1 carton Cool Whip (or) 1 pt.  
whipped cream

Layer crushed wafers in 9x13 pan. Cream sugar and butter, add well drained pineapple, chopped nuts and 1/2 whipped cream.

Spread this mixture over crushed wafers.

Top with more crushed wafers and rest of whip cream.

## FRUIT PIZZA

5-23-98

Debbie Mead

This is a great dessert any time of the year. When strawberries are not in season, pie fillings can be used - cherry and blueberry are good.

### Dough:

1/2 c. oleo <sup>3/4</sup>  
3/4 c. sugar <sup>3/4</sup>  
1 egg  
1/2 tsp. soda

~~1/4~~ tsp. salt  
1 tsp. cream tartar  
1 3/8 c. flour <sup>1 3/4</sup>

### Fruits:

strawberries  
bananas

pineapple, etc.

(Cont.)

### Filling:

8 oz. cream cheese  
1/2 c. sugar

2 tsp. pineapple juice

### Glaze:

1 c. pineapple juice

4 tsp. cornstarch

Cream oleo, sugar and egg. Stir soda, salt, cream tartar and flour into creamed mixture. Spread on greased pizza pan. Bake 15 minutes at 350°. Mix filling ingredients together and spread on cooled crust. Arrange choice of fruits on top. Cook glaze until thickened; cool and spread over top.

### CHERRY PIZZA

June Miller

Serves 12. Bake 350° 30 minutes.

1 can cherry pie filling

1 c. coconut

1 can crushed pineapple &  
juice

1 c. nuts

1 stick margarine, melted

1 pkg. yellow cake mix

Mix pie filling, pineapple and juice and spread in bottom of greased 9x12 inch pan. Sprinkle dry cake mix on top of fruit. Using a fork, stir with a swirling motion to slightly mix the cake into the fruit.

Pour melted margarine over mixture. Sprinkle with coconut and nuts. Bake 350° 30 minutes.

### ICE CREAM CRUNCH

Nina Seyb

1 c. coconut

1/2 c. chopped nuts

1 c. brown sugar

1/2 c. melted butter

3 c. Wheat Chex

1/2 gal. ice cream

Crush Wheat Chex. Mix all ingredients except ice cream. Place 1/2 of crumb mixture in 9x13 dish. Cut ice cream into 1/2 inch slices and spread over crumb mixture. Sprinkle over remaining crumb mixture. Freeze. Cut into squares to serve.



## FREEZER ICE CREAM

Gerry Cole

6 qt. freezer

6 eggs  
2 c. sugar  
3/4 tsp. salt  
2 Tbsp. vanilla

1 pt. heavy cream  
1 pt. half & half  
milk to fill container 2/3 full

Beat eggs well. Add sugar gradually continuing to beat. Add salt, flavoring and cream. Mix well. Pour into container and add milk until 2/3 full. Freeze. Pack to ripen.

## HOMEMADE ICE CREAM

Mary Francis Graber

4 eggs, beaten  
1 pt. cream  
1 c. sugar  
1 can Eagle Brand milk  
*1/2 tsp salt*

*5-27-90  
very good*

1 Tbsp. vanilla  
milk to fill freezer can (at least  
1/2 gallon milk)  
1 to 2 c. of strawberries, fresh  
peaches (sliced) or chocolate  
syrup may be added to create  
your own favorite flavor

Mix all ingredients well and pour into 1 gallon freezer can. Be sure not to fill over 2/3 full since mixture will expand as it freezes. Put in the dasher, put on the lid and get ready to freeze. Be sure to use plenty of ice cream salt alternately with ice in the freezer tub. Hand crank freezers make the best ice cream and take only about 20 minutes to freeze. Electric ones take longer and the consistency does not seem as smooth. Remove dasher when you can't turn the handle or when ice cream reaches the top of the lid. Let ice cream ripen for 1 hour or so in can either in the tub with ice or your freezer.

## APRICOT ICE CREAM

Theo Seyb

For a 1 gallon freezer use the following:

1 qt. sugar  
1 pt. water  
1 qt. unsweetened apricots,  
pureed

2 egg whites  
1 qt. cream  
1 qt. milk

(Cont.)

For a 6 quart freezer use the following:

1 qt. sugar	4 egg whites
1 pt. water	1 qt. cream
1 1/2 qts. unsweetened apricots, pureed	1 qt. milk

Make a syrup with the sugar and water. Mix the syrup with the apricot puree, beaten egg whites, cream and milk.

#### TINY LAMB APPETIZERS

Robert K. Young

1 lb. ground lamb	1/4 c. finely chopped onion
1 c. grated apple	1 tsp. salt
	1/8 tsp. pepper

Mix well; shape into 3/4 inch balls and cook over low heat for 30 minutes or until browned on all sides.

If in need of gravy, drain off drippings, and combine:

1 c. sour cream	1/3 c. stuffed olives, chopped
1/2 c. Rose wine	

Mix well; pour over lamb balls. Heat to serving temperature over low heat.

Write your extra recipes here:





PRESERVES  
JELLY • JAM  
CANDY



# WEIGHTS AND MEASURES

## AVOIRDUPOIS

- 1 pound = 16 ounces
- 1 hundredweight = 100 pounds
- 1 ton = 20 hundredweight = 2000 pounds
- 1 long ton = 2240 pounds

## EQUIVALENT VALUES

- 1 square mile = 640 acres = 102,400 square rods = 3,097,600 square yards
  - 1 square mile = 27,878,400 square feet = 4,014,489,600 square inches
- | Inches   | Feet   | Yards  | Rods  | Furlongs | Miles |
|----------|--------|--------|-------|----------|-------|
| 36 =     | 3 =    | 1      |       |          |       |
| 198 =    | 16.5 = | 5.5 =  | 1     |          |       |
| 7,920 =  | 660 =  | 220 =  | 40 =  | 1        |       |
| 63,360 = | 5280 = | 1760 = | 320 = | 8 =      | 1     |

## APOTHECARIES

- 1 scruple = 20 grains
- 1 dram = 3 scruples
- 1 ounce = 8 drams
- 1 pound = 12 ounces

## METRIC

- 1 centigram = 10 milligrams
- 1 decigram = 10 centigrams
- 1 gram = 10 decigrams
- 1 dekagram = 10 grams
- 1 hektogram = 10 dekagrams
- 1 kilogram = 10 hektograms
- 1 metric ton = 1000 kilograms
- 1 kilogram = 2.20 pounds
- 1 pound avoirdupois = 0.45 kilogram

## (English Units)

### LINEAR MEASURE

- 1 foot = 12 inches
- 1 yard = 3 feet
- 1 rod = 5 1/2 yards = 16 1/2 feet
- 1 mile = 320 rods = 1760 yards = 5280 feet
- 1 nautical mile = 6080 feet
- 1 knot = 1 nautical mile per hour
- 1 furlong = 1/8 mile = 660 feet = 220 yards
- 1 league = 3 miles = 24 furlongs
- 1 fathom = 2 yards = 6 feet
- 1 chain = 100 links = 22 yards
- 1 link = 7.92 inches
- 1 hand = 4 inches
- 1 span = 9 inches

### SQUARE MEASURE

- 1 square foot = 144 square inches
- 1 sq. yard = 9 sq. feet
- 1 sq. rod = 30 1/4 sq. yards = 272 1/4 sq. inches
- 1 acre = 160 sq. rods = 43560 sq. feet
- 1 sq. mile = 640 acres = 102400 sq. rods
- 1 sq. rod = 625 square links
- 1 sq. chain = 16 square rods
- 1 acre = 10 square chains

### CUBIC MEASURE

- 1 cubic foot = 1728 cubic inches
- 1 cubic yard = 27 cubic feet
- 1 register ton (shipping measure) = 100 cu. feet
- 1 U.S. shipping ton = 40 cubic feet
- 1 cord = 128 cubic feet
- 1 perch = 24 3/4 cubic feet
- 1 cubic yard = 27 cu. feet = 46656 cu. inches
- 1 U.S. liquid gallon = 4 quarts = 231 cu. inches
- 1 imperial gallon = 120 U.S. gals. = 0.16 cu. ft.
- 1 board foot = 144 cubic inches

### DRY MEASURE

- 2 pints = 1 quart
- 8 quarts = 1 peck
- 4 pecks = 1 bushel
- 1 bushel = 4 pecks
- 32 quarts = 64 pints
- U.S. bushel = 2,150.42 cubic inches
- British bushel = 2,218.19 cubic inches

## (Metric Units)

### LINEAR MEASURE

- 1 centimeter = 10 millimeters
- 1 decimeter = 10 centimeters
- 1 meter = 10 decimeters
- 1 dekameter = 10 meters
- 1 hektometer = 10 dekameters
- 1 kilometer = 10 hektometers
- 1 inch = 2.54 centimeters
- 1 meter = 39.37 inches
- 1 yard = 0.914 meter
- 1 mile = 1609 meters = 1.61 kilometers

### SQUARE MEASURE

- 1 square centimeter = 100 square millimeters
- 1 square decimeter = 100 square centimeters
- 1 sq. meter = 100 sq. decimeters = 1 centar
- 1 ar = 100 centars
- 1 hektar = 100 ars
- 1 square kilometer = 100 hektars
- 1 square centimeter = 0.15 square inch
- 1 square meter = 1.20 square yards
- 1 square kilometer = 0.39 square mile
- 1 hektar = 2.47 acres
- 1 square inch = 6.45 square centimeters
- 1 square yard = 0.84 square millimeter
- 1 square mile = 2.59 square kilometers
- 1 acre = 0.40 hektar

### CUBIC MEASURE

- 1 cubic centimeter = 1000 cubic millimeters
- 1 cubic decimeter = 1000 cubic centimeters
- 1 cubic meter = 100 cubic decimeters
- 1 cubic yard = 0.76 cubic meter
- 1 cubic meter = 1.31 cubic yards
- 1 liter = 1.06 U.S. liquid quarts
- 1 hektoliter = 100 liters = 26.42 U.S. liquid gallons
- 1 U.S. liquid quart = 0.94 liter
- 1 U.S. liquid gallon = 3.76 liters



## CANDY, JELLY, JAM, PRESERVES

### HONEY JELLY

Alta Potter

With a member of our church selling honey - I have tried and it is good besides tasting good on biscuits, pancakes or French toast. It stays put even on hot biscuits. Do not overcook.

2 c. honey	3 Tbsp. strained lemon juice
1 c. light corn syrup	1 (3 oz.) pouch liquid pectin
3/4 c. water	

1. Wash 1/2 pint jars and bands in soapy water. Rinse. Leave jars in hot water. Place lids and bands in saucepan of simmering water.

2. Stir together honey, syrup, water and lemon juice in large saucepan. Bring to boil over medium heat. As soon as bubbles are all over surface, stir in pectin (I use Certo). Start timing when mixture begins to boil hard (a rolling boil that cannot be stirred down). Boil 1 minute. Remove from heat.

3. As soon as foam on jelly begins to soften, skim off foam. Pour hot jelly into clean canning jars, leaving 1/8 inch space. Cover jars with hot lids - screw on lids tightly. Cool on wire rack. Label, date and store in cool, dark place for up to 1 year.

To wrap as gift - overwrap jar with clear or colored cellophane, tie with holiday ribbon and attach a wooden spreading spoon.

### DIABETIC JELLY SPREAD

7-31-99 *good*  
Marilynn Sharp

My whole family likes this jelly spread. For the Diabetic 1 tablespoon may be considered a "free" food. Excellent for "Low-Sodium Diets".

1 1/2 c. unsweetened fruit juice	1/2 c. cold water
1 tsp. lemon juice	artificial sweetener to substitute
2 tsp. granulated gelatin	for 1/4 c. sugar

Any flavor juice may be used. Combine juice and lemon juice in a heavy saucepan. Bring to a boil; simmer 3 to 4 minutes. Meanwhile soak gelatin in cold water. Remove juice from heat. Add gelatin and artificial sweetener; mix well to dissolve. Pour into two half-pint jars, cover lightly and cool. Cover tightly and store in refrigerator. Use as a spread on bread toast, muffins, or crackers.

*grape  
blackberry/raspberry  
tomato/lemon*

### PEANUT BUTTER FUDGE

Laura Williams

This is a very old recipe and one that never fails. Very good.

2 c. sugar	3 Tbsp. peanut butter
2 c. milk	1/2 c. nuts
1 tsp. vanilla	

Boil sugar and milk to soft ball. Take from heat. Add vanilla, peanut butter and nuts. Pour into buttered pan. Cut into squares.

### APRICOT DIVINITY

Virginia Cloyd

Very Good and Different.

3 c. sugar	1 (3 oz.) pkg. apricot Jell-O
3/4 c. water	2 egg whites
3/4 c. white corn syrup	1/2 c. chopped walnuts

Combine sugar, water and syrup in a 3 quart saucepan. Cook to 260°; set aside. Beat egg whites (room temperature) and gelatin until stiff peaks form. Pour hot syrup in a fine stream over beaten egg whites, beating at high speed of an electric mixer. Continue beating until mixture holds its shape (5 to 10 minutes). Quickly drop mixture by heaping teaspoonfuls on waxed paper. If mixture thickens, add a teaspoon of water and mix.

### MICROWAVE DELIGHTS

Mrs. Jack (Lelya) Austin

I used semi-sweet chocolate chips instead of milk chocolate and chopped walnuts instead of peanuts.

1 (11 1/2 oz.) pkg. butterscotch chips	1 1/2 c. dry roasted peanuts
1 (6 oz.) pkg. milk chocolate chips	1 c. crushed ripple potato chips

In medium bowl combine chips. Microwave on high until chips are melted. Stir in peanuts and chips. Spoon on waxed paper.

Chill until firm.



## CHOCOLATE CARAMELS

Theo Seyb

2 c. sugar  
1 c. brown sugar  
1/2 c. butter  
2 c. chopped nuts  
1 c. corn syrup

3 squares unsweetened chocolate  
1 c. cream  
1/8 tsp. salt  
1 Tbsp. vanilla flavoring

Cut chocolate in small pieces. Add sugar, butter, salt, syrup, and cream. Cover and boil 5 minutes. Uncover. Boil slowly, stirring constantly, to firm ball stage (248° F). Remove from fire. Add flavoring and stir until blended. Pour quickly over nuts which have been placed in well-buttered pan. When cool cut in squares.

## CARAMELS - FIRM BALL

Theo Seyb

2 c. sugar  
2 c. cream  
1 3/4 c. corn syrup

1 c. butter  
1 c. chopped nuts  
few grains salt

Boil all together except the nuts and 1 cup cream. Boil 30 minutes. Add the second cup of cream and boil to firm ball stage (248° F). Add nuts and pour without stirring into well-buttered pan. When cold cut in squares.

## SMITH COLLEGE FUDGE My Grandmother's Recipe.

Elnora Schwartz

1 c. brown sugar  
1 c. white sugar  
1/4 c. white syrup  
1/2 c. cream

2 Tbsp. cocoa  
1 tsp. vanilla  
1/2 c. chopped walnuts  
1 tsp. butter

Put all ingredients together, except the nutmeats. Boil 7 minutes remove from heat, add nutmeats and butter. Pour in plate or meat platter which has been buttered. Cool. Cut in squares.

## PEANUT CLUSTERS

Kara Larson

1 lb. dark almond bark  
12 oz. Nestle's milk chocolate  
chips

4 c. salted peanuts (24 oz.)

(Cont.)

Melt almond bark and chocolate chips over hot water in a double boiler. Mix in peanuts when melted.

Drop by teaspoon on wax paper. Let cool and enjoy.

### PEANUT CLUSTERS

Elnora Schwartz

Very easy and quick.

2 giant size Hershey's chocolate 1 lb. Spanish salted peanuts bars

Place candy bars over boiling water (in double boiler pan) and melt the bars, when melted remove from heat add peanuts, and place by teaspoonfuls on wax paper until cool and hard. Makes about two pounds.

### HENRY'S PEANUT BRITTLE

Lelya Austin

This is a recipe given to us by a friend, Henry Franklin. It's a super good recipe.

1 c. sugar	1 stick (1/4 lb.) oleo
1 c. Karo syrup (white)	12 oz. raw peanuts
1/2 c. water	1 heaping tsp. soda

Boil sugar, Karo and water to 242 degrees on candy thermometer. Add oleo and peanuts, boil, stirring constantly to 290° be careful not to scorch peanuts. Add soda, stir like mad, pour on greased cookie sheet.

### TOFFEE

Jan Bruce

Makes about 3 dozen 1 1/2 inch squares.

1 c. chopped pecans	1/2 c. butter or margarine
3/4 c. packed brown sugar	1/2 c. semi-sweet chocolate chips

Butter square pan, 9x9x2 inch spread pecans in pan. Heat sugar and butter to boiling in 1 quart saucepan, stirring constantly. Boil over medium heat, stirring constantly, 7 minutes. Immediately spread mixture over pecans. Sprinkle chocolate chips over hot mixture; place cookie sheet over pan until chocolate chips are melted. Spread melted chocolate over candy. Cut into about 1 1/2 inch squares while hot. Refrigerate until firm.



## OLD FASHION HERSHEY'S FUDGE

Marilynn Sharp

2/3 c. Hershey's cocoa  
3 c. sugar  
1/8 tsp. salt

1 1/2 c. milk  
1/4 c. oleo or margarine  
1 tsp. vanilla

Lightly grease a 8x9 inch pan. Thoroughly combine dry ingredients in a heavy 4 quart saucepan; stir in milk. Bring to a "bubbly boil" over medium heat, stirring constantly. Boil without stirring to 234° (soft ball stage) or until small amount of syrup dropped into very cold water forms a soft ball. Bulb of candy thermometer should not rest on bottom of saucepan. Remove from heat; add butter and vanilla. Do not stir. Cool at room temperature to 110° (pan is barely warm to touch). Beat with wooden spoon until fudge thickens. It will lose it's gloss. Spread into prepared pan. Cool completely. Cut into squares.

## MILLION DOLLAR FUDGE

Deanna Stewart

cut 3 pkgs. German chocolate  
in pieces  
1 pkg. semi-sweet chocolate  
chips  
1 pt. marshmallow cream

1/2 lb. butter  
2 c. chopped nuts  
pinch salt, mix.

4 1/2 c. sugar

1 tall can Pet milk

Cook over low flame about 1/2 hour until forms soft ball in cold water, stirring constantly. Pour over first mixture, stir until marshmallow cream and chocolate are melted. Put in buttered pan. Let set 4 to 6 hours before cutting.

## PEANUT BRITTLE

Pearl Fountain

2 c. sugar  
1 c. water  
1 c. white syrup  
2 c. raw peanuts

2 Tbsp. butter  
1 tsp. vanilla  
2 tsp. heaping soda

Cook sugar, syrup and water together to soft ball stage. Add peanuts and continue cooking until syrup is golden brown and gives a hard crack. Remove from the fire and add butter, vanilla, and soda. Pour into 2 greased jelly roll pans. Start at once to pull from the edge until very thin then cut off with

(Cont.)

scissors and proceed around the pan until all has been pulled thin. Break into small pieces. 235° Soft ball. 300° Hard crack or spin a thread.

### PEANUT BRITTLE

Melody Elsworth-Richard

3 c. sugar	1/4 tsp. salt
1 c. white syrup	1 Tbsp. vanilla
1 c. water	2 Tbsp. butter
2 1/2 c. raw peanuts	1 Tbsp. soda

Cook sugar, syrup and water to hard ball stage (250°). Add peanuts and continue cooking until slightly caramelized (300°). Remove from heat and add salt, vanilla, butter and soda. Stir until very frothy. Pour into WELL buttered cookie sheet. When cool pull into pieces.

### DATE ROLL CANDY

Rachel McCune

3 c. sugar	1 lb. dates or 1 cupful
2 Tbsp. white syrup	nuts
3/4 c. milk or more	

Cook till it forms a soft ball. Put in dates and mash. Cook for 3 minutes at a good boil. Remove from fire, add nuts and whip until stiff. Roll in a wet towel.

### TWO FLAVOR FUDGE

Mary Frances Graber

Doesn't require testing.

2 c. brown sugar	1 (6 oz.) pkg. Nestle's butterscotch
1 c. granulated sugar	flavored morsels and 1 (6 oz.) pkg.
1/2 c. butter or margarine	semi-sweet chocolate morsels
1 jar marshmallow cream (5 to 10 oz.)	1 c. walnuts, chopped
	1 tsp. vanilla

Combine first 3 ingredients in saucepan. Bring to full boil over moderate heat stirring frequently. Boil for 15 minutes over moderate heat, stirring occasionally. Remove from heat. Add next 3 ingredients; stir till morsels are melted and mixture is smooth. Blend in walnuts and vanilla. Pour into 9x9 inch pan. Chill until firm. Makes about 2 1/2 pounds.



**STRAWBERRY DIVINITY**  
**Makes successful divinity.**

**Mary Frances Graber**

2 egg whites	3/4 c. hot water
1 pkg. strawberry gelatin	nuts or coconut if desired
3/4 c. white corn syrup	3 c. sugar

Have egg whites at room temperature; beat until stiff. Fold in dry gelatin until dissolved, set aside. Combine sugar, syrup, and hot water. Boil until syrup hardens in cold water (250°). Add syrup very slowly to egg whites, beating continuously. Be sure syrup is kept hot at all times. Continue beating by hand with large spoon until candy seems to get dull. Add nuts or coconut.

**CHOCOLATE BUTTER FUDGE**

**Daryl Young**

**This is a very good smooth, creamy fudge that does not dry out.**

3 c. sugar	1 1/4 c. butter or margarine
1 envelope unflavored gelatin	2 tsp. vanilla
1 c. milk	1 c. chopped nuts
1/2 c. light corn syrup (scant)	
3 (1 oz.) squares unsweetened chocolate	

Butter a 9 inch pan (larger one may be used).

Butter sides of large, heavy saucepan. Mix sugar and dry gelatin in the saucepan. Add milk, corn syrup, chocolate, butter and cook over medium heat, stirring gently and frequently, after mixture starts to boil cover for 2 minutes. Remove cover and continue to cook and stir until candy reaches 238° or a few drops tested in cold water form a soft ball which flattens on removal from water.

Remove from heat and pour into a large mixing bowl. Flavor with vanilla and let cool, without stirring, for 15 minutes, then beat until candy thickens, then stir in nuts and spread in buttered pan. Cool then cut into squares.

Good!

**COCONUT CANDY**

**Rowena Albright**

**A delicious candy to serve at Christmas.**

3/4 c. mashed potatoes	1 lb. confectioners sugar (4 3/4 c. sifted)
1 lb. flaked coconut (about 4 c.)	1 tsp. almond extract

(Cont.)

### Coating:

1 pkg (6 oz.) semi-sweet  
chocolate pieces

4 oz. semi-sweet chocolate  
1/3 paraffin bar

Mix and drop by heaping teaspoonfuls on waxed paper. Roll into balls and refrigerate.

Melt coating ingredients in double boiler. Dip balls into coating. Cool on waxed paper.

### PUFFY PEANUT TAFFY-BRITTLE

Daryl Young

Other nuts may be used in place of peanuts.

2 c. sugar

1/4 tsp. salt

1 c. light corn syrup

1 c. water

3 c. peanuts, roasted or raw

2 Tbsp. butter

2 Tbsp. vanilla

2 tsp. baking soda

Butter large, shallow pan, 15x10x1 inches.

Butter sides of large heavy saucepan: blend sugar, salt, corn syrup and water in pan. Cover and bring to boiling; uncover. Cook over high heat until long thin threads of syrup spin from a spoon when lifted from syrup (234°). Add peanuts slowly, stirring constantly and keeping mixture bubbling all the time; continue to cook over high heat, stirring constantly, 8 minutes.

Stir in butter or margarine; continue to cook about 2 minutes longer, or until syrup is light golden and 1 teaspoonful separates into brittle threads when dropped into cold water (300°); remove from heat and stir in vanilla.

Quickly sprinkle baking soda over surface of mixture; stir thoroughly and vigorously until mixture is light, puffy and well-blended (about 15 seconds); pour immediately into prepared pan, cool completely. Break into bite-size pieces; store in airtight container.

### GRANDMA'S YUM YUMS

Beth Bechtel

1 stick soft butter

3 1/2 c. powdered sugar

2 c. chunky peanut butter

3 c. Rice Krispies

12 oz. pkg. Hershey's dark  
chocolate chips

scant 1/2 c. paraffin

Mix butter and powdered sugar. Add peanut butter and Rice Krispies. Shape into balls.



In double boiler melt together chocolate chips and paraffin.  
Dip balls in chocolate mixture and set on waxed paper until cool.

### HOW TO TEST YOUR CANDY THERMOMETER Virginia Cloyd

Place candy thermometer in a pan of cold water making sure it does not touch bottom of pan. Bring water to a rolling boil and boil for several minutes. At sea level it should read 212° F. For instance, if your thermometer registers 214°F at the boiling point, raise the finish temperature of each recipe 2°F. Remember to add, if your thermometer registers lower than 212°F subtract the same number of degrees from the temperature given in each recipe. Like, if your thermometer only reaches 210°F. Example: If your recipe called to cook 242° F you would only cook to 240°F. Hope this will help you in using a candy thermometer. As long as I have been using a candy thermometer, I have always had to test them. I have yet to find one perfect. So always test your thermometers before using them. Sure saves a lot of failures.

### SUGARED NUTS

Anita Mead

2 c. raw peanuts	1/4 tsp. salt
1 c. sugar	1/2 tsp. vanilla
1/2 c. water	red food color

Cook over medium heat 10 minutes till crystallized and moisture is gone. Add vanilla and red coloring. Pour on greased sheet. Place in 300° oven for 30 minutes. Store tightly closed.

### GLAZED NUTS

Esther Bentson

1 c. water	4 c. nuts (walnuts or pecans)
1 c. sugar	

Heat water and sugar to dissolve sugar. Add nuts. Cook, stirring occasionally, till liquid is absorbed. Spread on jelly roll pan and put in 250° oven for 1 hour, stirring 3 or 4 times.

Be careful not to get too brown. Break apart.

## HONEY NUT TOPPING

Anita Mead

**A treat that gets better with age.**

In wide mouth jar with tight fitting lid, layer unsalted nuts, cover each layer with mild flavored honey. Seal.

Write your extra recipes here:



# BEVERAGES MISCELLANEOUS



## EVERYDAY USE WITH THE METRIC SYSTEM

### FOOD

Milk	1 liter	1.06 quarts
Butter	1 kilogram	2.2 pounds
Lemon juice	1 gram	0.035 ounces
Flour	1 liter	4.23 cups
Sugar	1 milliliter	0.067 tablespoons
Salt	1 milliliter	0.203 teaspoons
Water	1 liter	2.1 pints

### DISTANCE

1 centimeter	0.4 inches
1 meter	3.3 feet
1 meter	1.1 yards
1 kilometer	0.6 mile

### AREA

1 sq. centimeter	0.16 sq. inch
1 sq. meter	1.2 sq. yards
1 sq. kilometer	0.4 sq. mile
1 hectare	2.5 acres

### TEMPERATURE

0 degree Celsius	32 degrees Fahrenheit
37 degrees Celsius	98.6 degrees Fahrenheit
100 degrees Celsius	212 degrees Fahrenheit

### CLOTHING

	METRIC	U.S.
Women	Size	Size
Dresses	38	10
	40	12
	42	14
	44	16
Stockings	2	9
	4	10
	6	11
Shoes	35	5
	36	6
	38	7
Men		
Shirts	35	14
	37	15
	40	16
Socks	25.5	10
	28	11
	29.25	11 1/2
Shoes	41	8
	44	10
	46	12

Measuring cups will most likely show both ounces and grams or cups (and their fractions) and milliliters:

1 cup	=	250 milliliters (ml)
1/4 cup	=	62-1/2 ml
1 teaspoon	=	5 ml
1 tablespoon	=	15 ml
1 pint	=	0.47 liter (l)
1 quart	=	0.95 l
1 gallon	=	3.8 l
1 liter	=	2.1 pint
1 liter	=	1.06 quart
1 liter	=	0.26 gallon



## BEVERAGES, MISCELLANEOUS

### FRUIT SHAKE

Marjorie Martin

- |                                  |                                      |
|----------------------------------|--------------------------------------|
| 4 c. unsweetened pineapple juice | 1 c. frozen unsweetened strawberries |
| 2 sliced bananas                 | 1 c. milk                            |

Put all ingredients into blender, but do not put all in at once, it won't fit. Frozen bananas may be used.

### ORANGE DRINK

Connie McClellan

- |                            |                 |
|----------------------------|-----------------|
| 1 (6 oz.) can orange juice | 1/2 c. sugar    |
| 1 c. milk                  | 1 tsp. vanilla  |
| 1 c. water                 | 10-12 ice cubes |

Combine in blender and blend until smooth.

### PUNCH

Judy Markel

Apricot Jello is excellent.

8-3-92  
thick

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 1 large pkg. jello (any flavor) | 2 c. boiling water                 |
| 2 c. sugar                      | 1 lg. can pineapple juice (46 oz.) |

Mix sugar and jello together. Pour in boiling water - dissolve. Add pineapple juice. Divide in half and put in 2 half gallon containers and fill to top with water. Freeze 2 days. When ready to use - set out of freezer at least 4 hours ahead. Chop with slotted spoon. Just before serving add 1 1/2 quarts of ginger ale.

35 cups per gallon (approximately).

### WASSAIL

1-31-99

Rowena Albright

Excellent to serve at Christmas.

- |  |                        |
|--|------------------------|
| 1 reg. can lemonade - diluted with right amount of water | 1/2 tsp. ground cloves |
| 1 lg. can (46 oz.) orange juice                          | 1/4 tsp. cinnamon      |
| 5 c. apple cider   | 1 c. sugar             |
|  | 1/4 tsp. ginger        |

Combine ingredients in large kettle. Place spices in spice bag and remove before serving. Serve hot. Serves about 20.

1/2 c. sugar } in basket  
3 sticks cinnamon }  
12 whole cloves  
1/4 tsp. ginger  
1/4 tsp. cinnamon

### WASSAIL

Emma Clara Stucky

Serves 28 punch cups.

- |                          |                    |
|--------------------------|--------------------|
| 1 qt. hot tea            | 1 c. sugar         |
| 1 qt. cranberry juice    | 2 c. orange juice  |
| 1 qt. apple juice        | 3/4 c. lemon juice |
| 3 pieces cinnamon sticks | 1 orange, sliced   |
| 12 whole cloves          | 1 lemon, sliced    |

You may use 2 quarts cran-apple juice instead of 1 quart each cranberry and apple. Combine all ingredients except slices of fruit. Bring to a boil. Pour into bowl and float slices. This is an excellent holiday beverage. This punch may be kept warm in a controlled slow-cooker and served throughout the gathering of family and friends.

### HOT CHOCOLATE MIX

Cathie Strohl

- |                                |                       |
|--------------------------------|-----------------------|
| 12.5 25 oz. pkg. powdered milk | 2 lbs. Nestle's Quick |
| 1 lb. powdered sugar           | 1 lb. Coffee-Mate     |

116  
802

Store in an airtight container. Add 1/3 cup to a mug of hot water. Will keep for weeks.

### CHOCOLATE SYRUP

Elaine Graber

- |                |                |
|----------------|----------------|
| 1 c. cocoa     | dash of salt   |
| 1 1/2 c. sugar | 2 tsp. vanilla |
| 1 c. hot water |                |

Mix cocoa, sugar, water and salt. Boil 3 minutes. Remove from heat. Add vanilla. Refrigerate and use for cold or hot chocolate or as sauce.

### HOMEMADE SYRUP

Nancy Young

- |                  |                          |
|------------------|--------------------------|
| 1 c. white sugar | 1 c. water               |
| 1 c. brown sugar | maple flavoring to taste |
| 1 c. white syrup |                          |

Combine sugars, syrup, water in saucepan and boil 5 minutes. Add maple flavoring to taste. Serve with pancakes, waffles, etc. Store leftover syrup in refrigerator. Reheats well in microwave.



### PLAY DOUGH

Rosemary Young

Texture is just like name brand & I think this keeps better, longer.

1 3/4 c. water	2 1/2 c. flour
1/3 c. salt	1 Tbsp. alum
1 Tbsp. vegetable oil	food coloring

Bring to boil, water and salt. Remove from heat and add food color (any) and vegetable oil. Add this to flour and alum. Mix well. Cool enough to be able to knead until smooth. Store in a sealed container.

### ERIKA'S PLAY DOUGH

Esther Bentson

1 c. flour	1 c. water
1/2 c. salt	1 Tbsp. oil
2 tsp. cream of tartar	food coloring

Mix dry ingredients. Add water, oil and food coloring. Cook 3 minutes or until mixture pulls away from sides of saucepan. Knead slightly. Cool and store in airtight container.

### CHILDREN'S PLAY DOUGH

Debbie Mead

3 c. flour	1 1/2 c. salt
3 c. water	3 tsp. cream of tartar
food coloring	3 Tbsp. vegetable oil

Mix all ingredients together in a heavy pan. Add food coloring (at least 5 drops - I divide dough into 3 or 4 pans, before cooking and use several colors).

Cook on medium heat until a ball starts to form (I stir with wooden spoons - continuing until ball stage). Turn out and knead. Keep in covered container.

Makes 6 cups.

### CHRISTMAS TREE PRESERVER

Mary Frances Graber

1/4 c. chlorine bleach	1 c. sugar
1 gallon water	

Mix and store in gallon plastic container clearly labeled as to the contents. After bringing home your tree, cut at least 1 inch off the trunk before putting in the stand. Fill stand container with this solution. Be sure to check the water level in the stand daily and add solution as needed. This really helps keep the tree from drying out.

## GRANDMA'S RECIPE FOR DOING FAMILY WASH

Virginia Cloyd

This is an authentic washday recipe in its original spelling as it was written out for a bride 4 generations ago:

1. bild a fire in back yard to heet kettle of rain water
2. set tubs so smoke won't blow in eyes if wind is pert.
3. shave one hole cake lie soap in bilin water
4. sort things, make three piles 1 pile white 1 pile cullord, 1 pile work britches and rags
5. stur flour in cold water to smooth, then thin down with bilin water.
6. rub dirty spots on board, scrub hard, then bile, rub cullord, but don't bile - just rench and starch.
7. take white things out of kettle with broom stick handle, then rench, blew, and starch.
8. spread tie towels on grass
9. Hang old rags on fence
10. pore rench water on flower bed.
11. scrub porch with hot soapy water
12. turn tubs upside down.
13. go put on cleen dress-smooth hari with side combs - brew cup of tee - set and rest and rock a speel and count blessins.

## GRANDMA GRABER'S COLD SOAP

Nellie Laggart

5 lbs. lukewarm grease or lard	1/2 c. water
1 can lye	1 Tbsp. salt
1 qt. water	1 Tbsp. sugar
3 Tbsp. Borax	1/2 c. ammonia

Using an enamel or crockery container, dissolve lye in 1 quart water. Add warm grease and stir with wooden spoon. Add Borax which has been dissolved in 1/2 cup water. Add salt, sugar and ammonia, stirring well. Pour into molds or wax paper lined boxes. Let set (cure) until hard for 2 to 3 days. Cut in bars.

## GRANDMA GRABER'S GRANULATED SOAP

Nellie Laggart

1 can lye	4 1/2 lbs. melted lard (9 c.
3 qts. water	melted)
3/4 c. 20 Mule Team Borax	



Dissolve lye in cold water using a wooden spoon and a crock or granite ware container. Add Borax and stir until dissolved. Add melted lard slowly and stir slowly and constantly for 10 to 15 minutes. Stir off and on for the next 24 to 36 hours. The soap will be white and granular and can be used for all household uses. Grandma's clothes and towels always had a great, clean smell when she used this in the laundry.

### HAPPINESS CAKE

Sharlan Graber

1 c. good thoughts	2 c. sacrifice
1 c. kind deeds	2 c. well-beaten faults
1 c. consideration of others	2 c. forgiveness

Mix thoroughly, add tears of joy, sorrow, and sympathy; flavor with love and kind service.

Fold in 4 cups of prayer and faith. After pouring all into our daily life, bake well with a heap of human kindness. Serve with a smile anytime, and it will satisfy the hunger of starved souls.

### ELEPHANT STEW

Nellie Graber Laggart  
(She thought this might be fun.)  
1,000 tsp. salt  
pepper  
950 (10 oz.) cans of brown gravy

1 medium elephant  
2 rabbits (optional)

Cut elephant into bite sized pieces. Be sure to allow yourself time for this - it takes quite a bit of time.

Add brown gravy to cover. Cook at 465° on Kerosene fire - about 4 months or so. This will serve 3,800 people - so have a party. If more people are expected - 2 rabbits may be added. But many people don't like to find hare in their elephant stew.

Write your extra recipes here:

Write your extra recipes here:



## INDEX OF RECIPES

### APPETIZERS, PICKLES, RELISH

Tortilla Snack .....	1
Nibbles .....	1
Garlic Crackers .....	1
Hiker's Granola (GORP) .....	1
GORP (Snack Food) .....	2
Caramel Corn .....	2
No-Fuss Caramel Corn .....	2
Caramel Corn .....	3
Caramel Corn .....	3
Oven Caramel Corn .....	3
Vegetable Bars .....	3
Dilly Dip .....	4
Vegetable Dip .....	4
Chip Dip .....	4
A Tasty Fresh Vegetable Dip .....	4
Dried Beef Dip For Crackers .....	5
Avocado-Tomato Dip .....	5
Hamburger Dip .....	5
Pumpernickel Dip .....	5
Fresh Vegetable Dip .....	6
Vegetable Dip .....	6
Hot Artichoke Dip .....	6
Josephina Spread .....	6
Cheese Spread .....	7
Creamy Cheese Ball .....	7
Cheese Ball .....	7
Cheese Ball Or Log .....	7
Cheese Ball .....	8
E-Z Sweet Pickles .....	8
Sweet Pickle Chips .....	8

### SOUPS, SALADS, DRESSINGS AND SAUCES

Smick's Borscht Soup .....	9
Mrs. Melick's Salmon Chowder .....	9
Senate Bean Soup .....	9
Rieval Bean Soup .....	10
Kraut Soup .....	10

Cinnamon Apples .....	10
Hot Chicken Salad .....	11
Champagne Salad .....	11
Fruit Crush .....	11
Frozen Fruit Crush .....	12
Frozen Fruit Salad .....	12
Frozen Fruit Slush .....	12
Fruit Cup .....	13
Frozen Fruit Slush .....	13
Raw Cranberry Salad .....	13
5-Cup Salad .....	13
Luncheon Salad .....	14
Presbyterian Salad .....	14
Cranberry Whipped Cream Salad .....	14
Orange Tapioca Salad .....	15
Orange Sherbet Salad .....	15
Pineapple & Cheese Salad .....	15
Raspberry Salad .....	15
Banana Salad .....	16
Banana Salad .....	16
Cinnamon Apple Salad .....	16
Orange-Pineapple Salad .....	16
Christmas Salad .....	17
Heavenly Salad .....	17
Cranberry Salad .....	17
Festive Grapefruit Salad .....	17
Best Cherry Salad .....	18
Gooseberry Salad .....	18
Lime Cream Cheese Salad .....	18
Cheddar Cheese Jello Salad .....	19
Cheese Salad .....	19
Golden Fleck Salad .....	19
Indiana Salad .....	19
Jello Salad .....	20
Sea Breeze Salad .....	20
Cranberry Salad .....	21
Jingle Bell Salad .....	21
Jello-Cottage Cheese Salad .....	21
Lime Jello Salad .....	21
Spaghetti Salad .....	22
Spaghetti Salad .....	22
Pasta Salad .....	22
Pasta Toss .....	22
Holly's Mac Salad .....	23



Greek Salad .....	23
Layered Lettuce Salad .....	23
Lettuce Toss .....	24
Wilted Lettuce .....	24
Cole Slaw .....	24
Brookville Slaw .....	25
Heavenly Slaw .....	25
Cabbage Slaw .....	25
Potato Salad .....	25
Hodge Podge Salad .....	26
Overnight Salad .....	26
Bacon-Cauliflower Toss .....	26
Cauliflower Salad .....	27
Cauliflower & Olive Salad .....	27
Broccoli Salad .....	27
Broccoli Salad .....	27
Broccoli Salad .....	28
Carrot Salad .....	28
Mayonnaise .....	28
French Salad Dressing .....	29
Easy Salad Dressing .....	29
Biltmore French Dressing .....	29
French Dressing .....	29
Mayonnaise .....	30

## MAIN DISHES--

### MEAT, SEAFOOD, POULTRY

Steaked Spaghetti .....	31
Hamburger Stroganoff .....	31
Noodle Creole .....	31
Cottage Beef Bake .....	32
Spaghetti Casserole .....	32
Salimbocca .....	32
Chinese Pepper Steak .....	33
Hamburger Cheese Bake .....	33
Stuff Beef Round .....	34
Hamburger Casserole .....	34
Poor Mans Steak .....	35
7-Layer Casserole .....	35
E-Z Bar-B-Q Sauce .....	35
Lemon Pie Pan Steak .....	36
Kansas Goulash .....	36

Corned Beef Casserole .....	36
Scotch Scallops .....	36
Colossal Cheeseburger .....	37
Kraut Burger Casserole .....	37
Barbecue Meat Balls .....	38
Beef Roll-Ups .....	38
Bar-B-Qued Brisket .....	39
Bar-B-Q Beef Roast .....	39
Barbecue Beef Sandwiches .....	39
Shanghai Casserole .....	40
Oriental Stir-Fry Mix .....	40
Swiss Steak .....	41
Salami Beef Bologna .....	41
Meat Loaf .....	41
Best, Beginners Meat Loaf .....	42
Everyday Meat Loaf .....	42
Meat Loaf .....	42
Tater Tot Casserole .....	43
Tater Tots Casserole .....	43
Stuffed Peppers .....	43
Impossible Lasagne Pie .....	43
Lasagna .....	44
Microwave Lasagna .....	44
Bar-B-Q Meat Balls .....	45
Bar-B-Q Meat Ball Sauce .....	45
Stroganoff Dish .....	45
Lasagne .....	46
Stroganoff Meat Balls .....	46
Barbecued Meat Balls .....	47
Rice Meat Balls .....	47
Danish Meat Balls .....	47
Marinade For Meat Balls .....	48
Deep Pan Pizza .....	48
Bun Pizza .....	48
Breakfast Pizza .....	49
Upside-Down Pizza .....	49
Oven Stew .....	49
Oven Beef Stew .....	50
Taco Pie .....	50
Chili .....	50
Chili .....	50
Mexican Chili .....	51
Mexican Hamburger Cake .....	51
Mexican Meat Loaf .....	52



Taco Salad	52
Mexican Rice	52
Enchilada Casserole	53
Mexican Enchiladas	53
Stuffed Tortillas	53
Green Chili Enchiladas	54
Ham Loaf	54
Pork Chops And Spanish Rice	54
Ribs & Sauerkraut	55
Ham Loaf	55
Dried Beef Sandwich Filling	55
Poor Boy Sandwich	56
Ham Sandwiches	56
Chicken Breasts	56
Honey Chicken	56
Chicken Supreme	57
Cornish Hen And Rice Bake	57
"Smoked" Turkey	58
Chicken-Noodle Casserole	58
Cashew Chicken	58
Quick Trick Chick	59
Chicken Casserole	59
Chicken Breast Casserole	60
Chicken And Rice Bake	60
Gourmet Chicken	60
Sweet Sour Chicken	60
Chicken 'N Rice Casserole	61
Chicken Italian	61
Chicken Enchiladas	62
Golden Chicken Casserole	62
Chicken Frito Casserole	63
Chicken With Nuts	63
Salmon Souffle	63
Tuna Fish Casserole	64
Tuna Casserole	64
Easy Tuna Loaf	64
Mom's Tuna Casserole	65
Cheese Sacks	65
My Favorite Quiche	65
Crabmeat Casserole	66
Penny Casserole	66
Lamb Stew	66
Marinated Brisket Or Leg Of Lamb	67
Lamb Sloppy Joes	67

Broiled Lamb Chops .....	68
Lamb Loaf With Mushroom Gravy .....	68
Plain Lamb Meat Balls .....	68
Barbecue Lamb Balls .....	69
Ham & Egg Brunch .....	69
Egg Casserole .....	69
Eggs & Corn Skillet .....	70
Eggs A La Goldenrod .....	70
Scrumptious Eggs .....	70
Egg Bake .....	71

## VEGETABLES

Vegetables Galore .....	73
Mixed Vegetable Casserole .....	73
Bar-B-Q Green Beans .....	73
Broccoli Casserole .....	74
Broccoli Casserole .....	74
Zucchini Frittata .....	74
Zucchini Casserole .....	74
Zucchini Casserole .....	75
Cheese & Corn Skillet Dinner .....	75
Frozen Corn .....	75
Scalloped Corn .....	76
Green Chili Corn .....	76
Swiss Corn Scallop .....	76
Turnip Casserole .....	76
Stewed Okra .....	77
Cabbage Casserole .....	77
Glazed Carrots .....	77
Carrots .....	78
Asparagus Casserole .....	78
Creamed Tomatoes .....	78
Cheese Grits .....	79
Baked Hominy Grits .....	79
Grits With Cheese .....	79
Baked Beans .....	80
Magic Potato 'N Broccoli Supreme .....	80
Potato Casserole .....	80
Golden Potato Casserole .....	81
Scalloped Potatoes .....	81
Pittsburg Potatoes .....	81
Irish Potatoes .....	82



Potato-Cheese Hurry Up .....	82
Cottage Potatoes .....	82
Dirty Rice .....	83
Rice Tips And Tricks .....	83
Microwave Rice Dish.....	84

## BREADS, ROLLS, PIES, PASTRY

Methodist Dinner Rolls .....	85
Hot Rolls .....	85
Braided Cinnamon Loaf .....	86
Easy Refrigerator Rolls .....	86
Best Refrigerator Rolls .....	87
Pull-Apart Bread .....	87
Butter Dips .....	88
Foundation Sweet Dough.....	88
Overnight Refrigerator Rolls .....	89
Easy Cinnamon Rolls .....	89
French Bread .....	89
Easy Cinnamon Rolls .....	90
Foundation Sweet Dough.....	90
Christmas Morning Rolls .....	91
Cornmeal Buns .....	91
Grandma's Rivvel Kuchen .....	91
Proofing (Rising) Bread By Microwave .....	92
Cherry Coffee Cake .....	93
Sock-It-To-Me Coffee Cake .....	93
Oatmeal Coffee Cake.....	93
Fluffy Biscuits .....	94
Southern Baking Powder Biscuits .....	94
Italian Cheese Twists .....	94
Jogger's Gems (Muffins).....	95
Onion Shortcake .....	95
Corn Bread .....	96
Jalapeno Corn Bread.....	96
Texas Corn Bread .....	96
Waffles .....	97
Fantastic French Toast.....	97
Lemon Glaze Loaf .....	97
Apricot Bran Bread .....	98
Banana Nut Bread .....	98
Strawberry Bread .....	99
Bran Muffins .....	99

Moist Banana Bread .....	99
Date Nut Bread .....	100
Date Nut Bread .....	100
Quick Bread .....	100
Cranberry Banana Bread .....	100
Easy Carrot Bread .....	101
Chocolate Zucchini Bread .....	101
Zucchini Bread .....	101
Mushroom-Bacon Dressing Or Stuffing .....	102
Old-World Walnut Stuffing Or Dressing .....	102
Nutty-Wild Rice-Sausage Dressing .....	102
Down-Home Corn Bread Stuffing .....	103
Cranberry-Apple-Raisin Dressing .....	103
Pie Crust .....	103
Quick Pie Dough .....	104
Never Fail Pie Crust .....	104
Lemon Pie .....	104
Frost Lime Pie .....	105
Norweigan Apple Pie .....	105
Rhubarb Cream Pie .....	105
Lemon Pie .....	106
Banana Butterscotch Pie .....	106
Poached Peach Pie .....	107
Almond Peach Pie .....	107
Rhubarb Surprise Pie .....	107
Impossible Pumpkin Pie .....	108
Microwave Cream Pie Filling .....	108
Avocado Pie .....	108
Sour Cream Gooseberry Pie .....	108
Gooseberry Pie .....	109
Cream Rhubarb Pie .....	109
Cream Pie Filling .....	109
Chocolate Pie .....	110
German Sweet Chocolate Pie .....	110
Pecan Pie .....	111
Cherry Pie .....	111
Sour Cream Pie .....	111
Quick Lemon Pie .....	112
Honey Rhubarb Pie .....	112
Fresh Strawberry Pie .....	112
Lemon Meringue Pie .....	113
Kentucky Chess Pie .....	113
Taste Of Maple Pumpkin Pie .....	113



## CAKES, COOKIES, ICINGS

Four Minute Mix Cupcakes .....	115
Topping .....	115
Angel Food Cake .....	115
Aunt Gracie's Angel Food Cake .....	116
Almond Joy Cake .....	116
Fresh Apple Cake .....	116
Applesauce Snacking Cake .....	117
Topping .....	117
Mom's Applesauce Spice Cake .....	117
Applesauce Nut Cake .....	117
Suggested Icing .....	118
Fresh Apple Cake .....	118
Raw Apple Cake .....	118
Apple Blossom Cake .....	119
Frosting .....	119
Cake That Doesn't Last .....	119
Strawberry Cake .....	119
Frosting .....	120
Cherry Cake .....	120
Icing .....	120
Orange Pineapple Cake .....	120
Pineapple Cake .....	121
Glaze .....	121
Pineapple Cake .....	121
Pineapple Cake Icing .....	121
Pineapple Sheet Cake .....	121
Icing .....	122
Pineapple Cake .....	122
Topping .....	122
Apricot Crumble Cake .....	122
Aunt Nita's Lemon Cake .....	123
Raisin Cake .....	123
Apple Cake .....	123
Aunt Hallie's Date Cake .....	124
Topping .....	124
Banana Cake .....	124
Chocolate Carrot Cake .....	125
Icing .....	125
Quick & Easy Carrot Cake .....	125
Glaze .....	126
Cherry Chocolate Cake .....	126
Chocolate Sheet Cake .....	126

Icing .....	126
Chocolate Cherry Cake .....	127
Crazy Fudge Cake .....	127
Easy Chocolate Frosting .....	127
Chocolate Cake .....	127
Chocolate Cake .....	128
Chocolate Cake .....	128
Dark Cake .....	128
Chocolate Fudge Upside Down Cake .....	129
Sheet Chocolate Cake .....	129
Icing .....	129
Chocolate Zucchini Cake .....	130
Indian Chocolate Cake .....	130
Honey Oatmeal Cake .....	130
Waldorf Red Cake .....	131
Frosting .....	131
Italian Cream Cake .....	131
Icing .....	131
Red Earth Cake .....	132
Icing .....	132
Brown Sugar Pound Cake .....	132
Coconut Cream Cake .....	133
Frosting .....	133
Refrigerator Cake .....	133
Husband Cake .....	133
Easy Dump Cake .....	134
Five Flavor Pound Cake .....	134
Watergate Cake .....	134
Frosting .....	135
Chocolate Wesson Oil Cake .....	135
Texas Pecan Fruit Cake (White) .....	135
Mayonnaise Cake .....	136
Johnnie's Sugarless Cake .....	136
Humming Bird Cake .....	136
Pumpkin Bars .....	137
Icing .....	137
Peanut Butter Kisses .....	137
Old Time Cinnamon Jumbles .....	138
Poor Man's Cookies (Bars) .....	138
Orange Slice Bars .....	138
Babe Ruth Bars .....	139
Peanut Butter Chocolate "Chunk" Bar Cookie .....	139
Blarney Stones .....	139
Fudge Nut Bars .....	140



Filling .....	140
Chocolate Revel Bars .....	140
Filling .....	140
Best Brownies .....	141
Mocha Brownies .....	141
Dump Brownies .....	141
Brownies .....	142
Icing .....	142
Brownie Squares .....	142
Frosting .....	142
Civil War Gingerbread .....	143
Brownie Drops .....	143
Mary's Sugar Cookies .....	143
Lazy Sugar Cookies .....	144
Sugar Cookies .....	144
"Beatrice" Sugar Cookies .....	144
Best Yet Sugar Cookies .....	145
Molasses Sugar Cookie .....	145
Chocolate Chip Oatmeal Cookies .....	146
Crunchy Oatmeal Cookies .....	146
Oatmeal Cookies .....	146
Soft Oatmeal Cookies .....	147
Oatmeal Cookies .....	147
Almond Cookies .....	148
Carrot Cookies .....	148
Icing .....	148
Date Pin Wheels .....	148
Chocolate Cottage Cheese Cookies .....	149
Snickerdoodles (Cookies) .....	149
Chocolate Chunk Cookies .....	150
Crispy Pecan Logs .....	150
Sparkling Gingersnaps From Nebraska .....	150
Forgotten Cookies .....	151
Cereal Cookies .....	151
Refrigerator Cookies .....	151
Easy Cookies .....	152
Chocolate Turtles .....	152
Chocolate Glaze .....	152
Monster Cookies .....	152
Top Of The Stove Cookies .....	153
Potato Chip Cookies .....	153
Amish Church Cookies .....	153
Square Dance Cookies .....	154
No Bake Cookies .....	154

Earthquake Cookies .....	154
Igloo Cookies .....	155
Frosting .....	155
Carter Cookies .....	155
Kickapoo Cookies .....	155
Ice Box Cookies .....	156
Sunflower Crunch Cookies .....	156
'Pester' Cookies .....	156
Chunky Chippers .....	157
Corn Flake Kisses .....	157
Mocha Chocolate Frosting .....	157
Chocolate Frosting .....	157
Chocolate Frosting .....	158
Penuche Icing .....	158
Caramel Frosting .....	158
Chocolate Icing .....	158
Cream Cheese Icing .....	159
Cream Cheese Frosting .....	159

## DESSERTS

English Trifle .....	161
Date Pudding .....	161
"Holiday Pudding" .....	161
Batter .....	161
Sauce .....	162
Old Fashioned Rice Pudding .....	162
Cherry Pudding .....	162
Indian Pudding .....	162
Fresh Orange Pudding .....	163
Deluxe Peach Cobbler .....	163
Peach Crisp .....	163
Fruit Cobbler .....	164
Apple Crisp .....	164
Blueberry Delight .....	164
Rhubarb Dessert .....	165
No-Bake Cheesecake .....	165
Cheesecake .....	166
Crust Ingredients .....	166
Strawberry Chiffon Squares .....	166
Creamy Applesauce Squares .....	166
Icing .....	167
Pumpkin Roll .....	167



Filling .....	167
Jiffy Cake Dessert .....	167
Dump Dessert .....	168
Velvet Supreme .....	168
Cream Cheese Dessert.....	168
French Cherry Dessert .....	169
Marshmallow Dessert.....	169
Pistachio Dessert .....	169
Banana Split Dessert.....	170
Banana Split Dessert.....	170
Banana Split Cake .....	170
Banana Split Dessert.....	171
Snowballs .....	171
Fruit Pizza .....	171
Dough .....	171
Fruits .....	171
Filling .....	172
Glaze .....	172
Cherry Pizza .....	172
Ice Cream Crunch .....	172
Freezer Ice Cream .....	173
Homemade Ice Cream .....	173
Apricot Ice Cream .....	173
Tiny Lamb Appetizers .....	174

## CANDY, JELLY, JAM, PRESERVES

Honey Jelly .....	175
Diabetic Jelly Spread.....	175
Peanut Butter Fudge.....	176
Apricot Divinity .....	176
Microwave Delights .....	176
Chocolate Caramels .....	177
Caramels - Firm Ball .....	177
Smith College Fudge.....	177
Peanut Clusters .....	177
Peanut Clusters .....	178
Henry's Peanut Brittle .....	178
Toffee .....	178
Old Fashion Hershey's Fudge .....	179
Million Dollar Fudge .....	179
Peanut Brittle .....	179
Peanut Brittle .....	180

Date Roll Candy .....	180
Two Flavor Fudge .....	180
Strawberry Divinity.....	181
Chocolate Butter Fudge.....	181
Coconut Candy .....	181
Coating .....	182
Puffy Peanut Taffy-Brittle .....	182
Grandma's Yum Yums .....	182
How To Test Your Candy Thermometer .....	183
Sugared Nuts .....	183
Glazed Nuts .....	183
Honey Nut Topping .....	184

## BEVERAGES, MISCELLANEOUS

Fruit Shake .....	185
Orange Drink .....	185
Punch .....	185
Wassail .....	185
Wassail .....	186
Hot Chocolate Mix .....	186
Chocolate Syrup .....	186
Homemade Syrup .....	186
Play Dough .....	187
Erika's Play Dough .....	187
Children's Play Dough .....	187
Christmas Tree Preserver .....	187
Grandma's Recipe For Doing Family Wash .....	188
Grandma Graber's Cold Soap .....	188
Grandma Graber's Granulated Soap .....	188
Happiness Cake .....	189
Elephant Stew .....	189

## TO ORDER

Copies of this book, please print  
your name and address and send  
to:

Kathy Larson  
R. R. #2  
Pretty Prairie, KS 67570

Enclose \$ \_\_\_\_\_ for each copy  
and add \_\_\_\_\_ ¢ for postage  
and handling.





The plastic binding on this book will provide years of endless service, but like all plastic material it should not be exposed to excessive heat. Examples of this would be direct sun, left in a hot automobile or near the burners of a kitchen stove.

## DATES TO REMEMBER

	1987	1988	1989
NEW YEAR'S DAY	Thursday January 1	Friday January 1	Sunday January 1
LINCOLN'S BIRTHDAY	Thursday February 12	Friday February 12	Sunday February 12
VALENTINE'S DAY	Saturday February 14	Sunday February 14	Tuesday February 14
WASHINGTON'S BIRTHDAY (Observed)	Monday February 16	Monday February 15	Monday February 20
ASH WEDNESDAY	Wednesday March 4	Wednesday February 17	Wednesday February 8
ST. PATRICK'S DAY	Tuesday March 17	Thursday March 17	Friday March 17
EASTER	Sunday April 19	Sunday April 3	Sunday March 26
PASSOVER (First Day)	Tuesday April 14	Saturday April 2	Thursday April 20
MOTHER'S DAY	Sunday May 10	Sunday May 8	Sunday May 14
NATIONAL MEMORIAL DAY Traditional—Always Observed May 30	Monday May 25	Monday May 30	Monday May 29
FATHER'S DAY	Sunday June 21	Sunday June 19	Sunday June 18
INDEPENDENCE DAY	Saturday July 4	Monday July 4	Tuesday July 4
LABOR DAY	Monday September 7	Monday September 5	Monday September 4
ROSH HASHANAH	Thursday September 24	Monday September 12	Saturday September 30
YOM KIPPUR	Saturday October 3	Wednesday September 21	Monday October 9
COLUMBUS DAY Observed	Monday October 12	Monday October 10	Monday October 9
HALLOWEEN	Saturday October 31	Monday October 31	Tuesday October 31
VETERAN'S DAY	Wednesday November 11	Friday November 11	Saturday November 11
THANKSGIVING	Thursday November 26	Thursday November 24	Thursday November 30
CHANUKAH	Wednesday December 16	Sunday December 4	Saturday December 23
CHRISTMAS	Friday December 25	Sunday December 25	Monday December 25

We are pleased that we are the world's largest publishers of personalized cook books. If we may have the opportunity to send you information concerning books for your own organization, please write.

### CIRCULATION SERVICE, INC.

P.O. BOX 7306 - INDIAN CREEK STATION, LEAWOOD, KANSAS 66207

913-491-6300

Programs of Service and Fund Raising Programs  
for Church, School and Civic Organizations





